



NÉKORA

Rueda



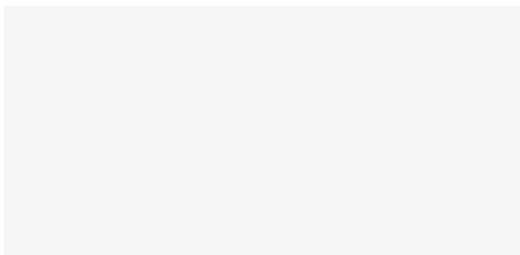
VARIETAL: Verdejo **VINTAGE:** 2016 **ALCOHOL:** 13%
WINEMAKER: Sandra Martin

Nékora means the velvet crab.

WINEMAKING:

Verdejo 100% with a modern cut, fermented in stainless steel tanks, worked with its own lees and continuous fieldwork in the selection of the best that our grapes can obtain an unsurpassed wine.

TASTING NOTES

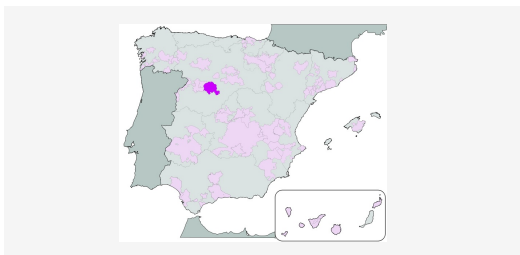


COLOUR: clean, bright and transparent. Yellow-green color with steely irises.

AROMA: intense with green apple scent and tropical fruits, shades of fennel and slightly aniseed. Great citrus touches.

PALATE: tasty, fresh and balanced, with great volume and exquisite acidity. Nice attack with soft and persistent finish. Good balance alcohol-acidity with the half-high remembered in time.

THE REGION



The Rueda region is one of the few European wine-growing areas specializing in the development of white wine and in the protection and development of their native variety, the Verdejo.

The average **altitude** of the vineyard is 750 meters.

The climate is continental with an average annual temperature of 13 °C and an average annual rainfall is 460 mm. Winter snow and hot summers. This thermal contrasts transmitted to the grape Verdejo everything a crucible of aromas and flavors.

The soil is reasonably rich in iron, and generally loose, friable and easy to work, with good drainage. They are gravelly and stony, poor in organic matter and with good aeration.

AWARDS



VINTAGE 2016
SILVER MEDAL AT
“Sommelier Wine Awards 2017”

VINTAGE 2015
SILVER MEDAL AT
“Sommelier Wine Awards 2016”