

NOS

RIQUEZA
BLANCO

D.O. RUEDA

100% VERDEJO
GRAPE SELECTION



VINIFIED ON LEES

Night-harvested grapes to maintain the fruit temperature at 5°C. This constitutes one of the most important steps in ensuring the extraction of varietal aromas in white wines.

Cutting-edge oenological techniques have been used, letting the wine stay in contact with its natural lees for two months.

Visual stage.- Straw yellow colour, clean and bright with vivid highlights.

Olfactory stage.- A broad wine to the nose, where the notes of the varietal stand out: fennel, ripe tropical fruit and subtle balsamic nuances.

Tasting stage.- An expressive wine on the palate; intense, round and fresh in acidity, with a long, elegant finish.



Awards.- 2010 Bacchus Silver Medal

Alc. 13,5% Vol.
In case of 12 bottles