

Viñedos de Páganos

La Nieta 2023



RED STILL WINE



SPAIN



RIOJA



SUITABLE
FOR VEGANS

TASTING NOTE

Cherry red colour with ruby glints, very aromatic and complex nose, combining ripe fruit with aromas of toasted wood and hints of laurel. Full bodied palate, well balanced with a good acidity and excellent persistence. The aromatic and taste balance are well integrated with a long and silky finish.

VITICULTURE

The 1.75 hectare La Nieta vineyard at Paganos in Rioja Alavesa was planted in 1975, and its poor clay-limestone soil results in a low yield of fruit that is packed with character and flavour concentration.

VINIFICATION

Careful manual harvest of vineyards between 25 and 50 years. Slow fermentation below 23°C and intense maceration. Ageing for 12 months in French and American oak barrels combined with European oak barrels.

FOOD MATCHING

The intense and silky palate of Novellum pairs perfectly with grilled or roasted meat, as well as with cured cheese.

SIZE	75cl
VINTAGE	2023
ABV	14.5%
GRAPE VARIETIES	Tempranillo (100%)
CLOSURE	Natural Cork
SKU CODE	J7036123
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Spain
REGION	Rioja
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	J7036123