

EL NÓMADA 2018

Selección de Parcelas



After a mild and dry Fall and Winter, we suffered a humid and rainy May and June, finishing Spring season with temperatures below 15°C, which was completely unusual in Labastida. Fall and Winter mild and dry, rainy Spring and dry but not very hot Summer are the ideal conditions for having a **cold, aromatic, light and very elegant vintage**

Qualified by the Consejo Regulador as **GOOD**

EL NÓMADA 2018 is the selection of our best 4 plots of Tempranillo and Graciano: Matadula, Henares, Andaverde y Larrazuri. Made in Stainless Steel tanks of 10.000 litres loaded in the lowest part for avoiding damage in the grape when we put in. Malolactic fermentation and Ageing for 13 months in new French barrels from the best coopers like Berthomeu, Radoux, Taransaud, Seguin Moreau y Ermitage.

Colour .- Intense and Deep cherry colour. Being a vintage with less structure than others, we reduced the ageing until 13 months for preserving the fruity style. Bottled in May 2020 and released to the market in September 2021.

Nose Black fruit and light toast aromas in the beginning, followed by aromas of black pepper, chocolate and peanuts together with liquorice. We recommend a big Bordeaux glass for enjoying it

Mouth Juicy and medium body, is a wine with a good structure and acidity although with less volume than 2016, wine is more aromatic and elegant to be enjoyed now or to keep for some months/years to discover the evolution of this wine.

Service temperature: 15° C

Consumption Temperature, between 17°C and 18°C

Pairing with: Red Meat, cured and blue cheeses and stews

ACIDITY

5,20 g/litre

PH

3,72

ABV

14 %

PRODUCTION

15.000 bottles 75 Cl.