

EL NÓMADA 2019



EL NÓMADA 2019 is a blend of 90% tempranillo from our best 4 plots in Labastida and 10% Graciano. Wine has been 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 15 months in new French barrels.

Colour .- Brilliant ripe cherry colour with Bordeaux hints due to the structure and volume.

Nose Although being 15 months in barrels, a remarkable black fruit aromas appear from the beginning, blended with some clean and pure light toasty aromas from barrels. After a while in the glass, aromas of black pepper, chocolate, toffee and some toast bread will complete the lovely nose of this wine

Mouth Juicy and medium-full body, very good structure and weight in the mouth. 2019 has been a great vintage with very good conditions in every single moment during the year. A great vintage for enjoying now and in the future.

*Really stunning evolution of the wine in the bottle,
becoming a very easy to drink wine
despite of its youth and power.
Freshness, finesse and elegancy would be
the best words to describe this **EL NOMADA 2019***

Service temperature: 15° C

Consumption Temperature, between 17°C and 18°C

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