

Nexo Rioja 2016 Nexo Rioja Blend

Viticulture

Soil Type : Clay-calcareous soil poor in organic matter, nutrients and mineral salts, with an abundance of pebbles, remains of alluvium and gravel.

Vine Age :

Irrigation Type : Drip Method

Slope : High density plantation with 4000 vine / ha.

Harvest Date :

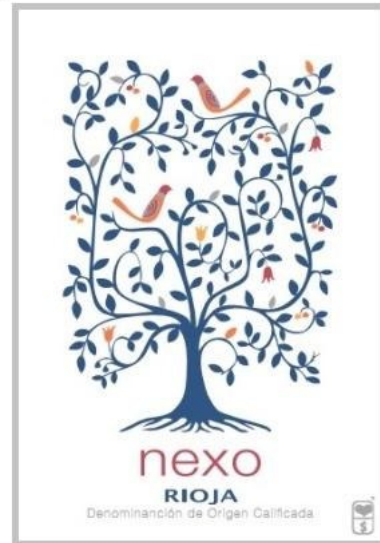
Yield (Tons / Hectare):

Vinification:

This is a blend of 90% Tempranillo and 10% Garnacha.

Nexo Rioja 2016 comes from a vineyard that covers over 70 hectares located the Viana region.

Criteria regarding quality, moderation in terms of production and the search for the greatest number of smaller bunches of grapes have been paramount when planting our vineyards. Therefore, the plantation density in our vineyard is very high (4 000 plants per hectare according to a plantation framework of 2.5 x 1 metre), low-vigour rootstocks have been selected, piping has been laid on trellises with a high level of vegetation and a complete irrigation system using the drip method has been fitted which is operated to guarantee the harvest while at the same time maintaining a certain level of water stress.



The two grapes varieties are vinified separately and put together when blending. Maceration on the skins for five days. Alcoholic fermentation took seven days to complete at a maximum temperature of 28° Centigrade. Malolactic fermentation in stainless steel tanks. Aged in oak barrels for four months.

Tasting Notes:

Color: Plum brilliant red color with purple coming through showing youth.

Nose: It is fresh and floral with notes of bay leaves.

Palate: It is fresh, floral and harmonious. Some slight tannins with a soft aftertaste.

Other: It will go well with grilled or roasted meats as well as winter stews. It is a balanced wine that is easy to pair.

Chemical Analysis:

Alc (%): 13.50

RS (g/l): 2.00

TA (g/l): 4.95

pH: 3.75