



NOEMUS BLANCO

Noemus: Israelite Patriarch

He is said to have been the first man to become inebriated with grapes.

GRAPES VARIETIES:

Tempranillo Blanca

This wine is elaborated using our organic Tempranillo Blanca grapes and fermented at low temperature to maintain its fruity aromas. It shows a yellow straw colour with hints of gold in the background. In the nose the wine shows tropical fruit, pineapple and mango, and a Mediterranean fruit, ripe apple, aromas. Also aromatic reminiscences of the vine shoots due to the special cold maceration are detected. In the mouth the wine is smooth with balanced and controlled but very lively acidity and later bursting out into a combination of agreeable citric sensations.

Noemus Blanco is well paired with any dishes of our Mediterranean cuisine. It is ideally suited to accompany salads, tapas, starters, paella, pasta and grilled fish. Likewise it is a good selection as aperitif.

Ideal drinking temperature: cool but not cold at 8-10 °C

Recommended drinking: within two years after harvest



WINERY

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