

BODEGA VIÑA NORA

D.O. Rias Baixas

Address: Bruñeiras, 7 36440 As Neves,
Pontevedra

Website: www.vinanora.com

Year of foundation: 2002

Average annual production: 239,000 bottles

BODEGA VIÑA NORA

THE BODEGA

Sub-area: Condado do Tea is the only inland region out of the five regions that compose Rías Baixas. This unique location is noted for its granite soils with plentiful cobbles and a rainfall much lower than the region's average, and it favours an early and complete maturation of the grape. As a result, we are able to extract more of the variety's potential and a maximum expression of the land

Vineyards: 10 hectares of own vineyards planted in soils with a mix of washed gravel and decomposed granite

Location and orography: Located in Condado do Tea, grown on natural terraces and with an unpredictable orography that requires a manual harvest

Altitude: 600 m

Climate: Atlantic

Average rainfall: Much lower than the region's average

Soils: Soils with a mix of washed gravel and decomposed granite

Age of the vineyard: An average age of 25

Pruning system: Guyot-trained vines

Plantation pattern: 4 x 3

Plantation density:

Average production: 6,000 kg/ha

Variety: Albariño

Vats and winemaking: The winemaking process of Viña Nora wines is noted for its intention of not spoiling the delicate nature of the variety. This is achieved by employing very meticulous pressing, clearing and fermentation processes that maintain the subtle aromas and fragility of the Albariño variety

Ageing: Nora da Neve is barrel fermented following the Burgundian method in 600 and 225-litre French oak barrels with subtle chars. A batonnage is carried out for 5 months, providing strength and complexity to the wine without spoiling the variety's subtle nature

Wines: Val de Nora, Nora, Nora Da Neve

NORA DA NEVE 2016

ORIGIN: This wine is made from selected grapes with an influence of the terroir. The plots of land that the vines are grown on are low on organic matter, and they have a granite base with soils composed of cobbles. This atypical formation for the region helps in a better maturation of the grapes, which produce a delicate and complex wine that brings together local and innovative elements.

TOTAL PRODUCTION: 12,000 bottles.

VINTAGE: 2016

CHARACTERISTICS OF THE VINTAGE: In spite of the unfavourable climatic conditions, the 2015 vintage provided a very good grape. The climate was marked by a warm winter and a less rainy spring than in the previous cycle, giving rise to an optimum maturation point and providing a wine with a fresh and marked varietal character that is silky on the palate and has a long aftertaste.

WINEMAKING

VARIETY: 100% Albariño.

AGEING: Nora da Neve is barrel fermented following the Burgundian method. A batonnage is carried out for 6 months providing the wine strength and complexity without spoiling the variety's subtle nature.

WINEMAKING: Nora de Neve's barrel fermentation is carried out using the Burgundian technique in French oak barrels of 225 and 600 litres.

VINEYARDS:

AVERAGE AGE: over 25 years.

SOIL: The soil consists of cobbles that retain the heat during the day and release it during the night, thus facilitating a good maturation of the grape and an intense expression of the terroir.

CLIMATE: An Atlantic type climate predominates, and because of the considerable rainfall and humidity in the region, the vines are trellis-trained over granite posts with the aim of increasing their sun exposure and protecting them from fungal diseases.

TASTING NOTE:

Bright, with a golden yellow colour from its ageing. Elegant on the nose and seductive, with a marked varietal character where ripe fruit and white flower aromas, such as camomile, stand out. Subtle spicy notes that express its barrel ageing. On the palate, it is a fleshy, fresh and long wine, allowing us to enjoy its complexity and elegance.

PAIRING:

It pairs perfectly with white fish, especially when roasted in the oven, and fatty fish. It pairs very well with lamprey and meats with mild sauces. Exquisite with boiled or griddled seafood, smoked food and cured or semi-cured cheeses.

TECHNICAL INFORMATION:

ALCOHOL CONTENT: 13% Vol.

TOTAL ACIDITY: 6.8 g/L (tartaric)

RESIDUAL SUGAR: 2.4 g/L

VIÑA NORA was born in 2002 and it is perched on a natural terrace looking out on River Miño. Bodegas Viña Nora is located in the municipality of As Neves, within the winegrowing region of Condado do Tea, bordering Portugal. This location helps extract more of the Albariño variety's potential as well as capture the maximum expression of the land and its landscape in the wine.

BODEGAVIÑANORA



PRESENTATION: 75 cl.

BODEGA Nora Neve

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VINTAGE 2016

VARIETY 100% Albariño

AGEING 6 months in barrique