

WINEMAKER'S NOTE

It is the expression of the Albariño variety grown in the Condado do Tea area, which gives rise to an elegant, complex and delicate wine that matures very well in the bottle.



Alexia Luca de Tena, enóloga

PRODUCTION: 90.000 bottles 0,75l

VARIETY: 100% Albariño

AGEING: Aging 4 months on lees in stainless steel tanks. 10% of the total volume is aged in French oak barrels for several uses

ALC.: 13% Vol.

Total Acidity: 7,2 G/l (tartaric acid) · **Residual Sugar:** 1,6g/L ·

WINEMAKING: Wine made from grapes selected from our own vineyard, harvested at optimum ripeness, is subjected to a pre-fermentation maceration of 6 hours at low temperatures, and then fermented at controlled temperature in stainless steel. After alcoholic fermentation, the wine is aged on fine lees for 4 months by battonage. 10% of the production destined for this wine is fermented in French oak barrels, which gives greater complexity to the overall volume of the wine.

TASTING NOTE: The wine is straw yellow in color with greenish reflections, clean and bright. It has a delicate nose, highlighting the fruity aromas of apple, ripe citrus and stone fruit such as apricot, on a floral background of jasmine and orange blossom. On the palate it is fresh, with a fantastic structure and creamy evolution, with a very pleasant long finish.

VINEYARD

Age: 20 - 30 years.

Altitude: 50-100 m

Soils: Soil compositions are varied. In general, they are sandy or sandy loam with a greater or lesser amount of pebbles, all on a granitic bedrock of different depths.

Climate: Atlantic with continental influence. Due to the high humidity caused by the proximity of the Miño river to our vineyard and the high rainfall throughout the year, our vines are trained using the traditional vine system to improve exposure to the sun and avoid fungal diseases.

CHARACTERISTICS OF THE VINTAGE: 2021 was a vintage marked by fungal disease pressure in the vineyard due to a very rainy spring and a cool, wet summer. The vineyards selected for Nora 2021 provided quality grapes that allowed the production of a balanced wine that expresses the character of the Albariño grape grown close to the Atlantic Ocean.

THE WINERY

Bodegas Viña Nora was founded in 1988 on a natural terrace overlooking the river Miño. It is located in As Neves, a municipality on the border with Portugal, within the Condado do Tea wine subzone, belonging to the Rías Baixas Denomination of Origin. This location allows the maximum extraction of the potential of the Albariño variety and an absolute expression of the landscape in the wine.

