

**TECHNICAL SHEET: NOC BRUT ROSÉ**

**TASTING NOTES:**

- Color: bright salmon color.
- Flavour: red fruit with light bakery notes.
- Taste: balanced, fresh, fruity, delicate bubbles and a pleasant finish.

**PAIRING:**

Service temperature 5-8°C  
Ideal to combine with appetizers, rice dishes, pasta and Asian-Japanese food

**VINEYARD:**

- Located in Los Yebenes.
- Area of 4,8 ha.
- Gravel and clay soil.
- Altitude of 850 meters above sea level
- Slope 25%

**WINEMAKING:**

Champenoise Method  
Manual harvest, selecting the best bunches in the field.  
Cold pre-fermentation maceration with subsequent pressing and alcoholic fermentation in stainless steel tanks.  
Second fermentation in the bottle and aging for 12 months. Manual clarification in old concrete desks and subsequent disgorgement.



**VARIETIES:**

100% Tempranillo

**AGING:**

12 months aging

**APELATION:**

I.G.P. Vino de la Tierra de Castilla

**COUNTRY OF ORIGIN:**

España

**HARVEST DATE:**

17/08/2020

**VINEYARD YIELD:**

8.000 kg/ha

**ALCOHOLIC GRADE:**

12,0%

**TOTAL ACIDITY:**

7,5 g/l tartaric

**BOTTLING DATE:**

23/02/2023

**PRODUCTION:**

8.000 bottles  
600 Magnum 1,5l

**PACKAGING:**

6 bottles per case  
1 Magnum bottle per case

**RESIDUAL SUGARS:**

12,0 g/l