

BODEGAVIÑANORA

NORA DA NEVE 2012

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: 7,000 bottles.

CHARACTERISTICS OF THE VINTAGE: The 2012 vintage provided the conditions for an optimum maturation of the grapes destined to this wine, giving rise to a great complexity of aromas in both fermentation and ageing.

VARIETY: 100% Albariño.

AGEING: Nora da Neve is barrel fermented following the Burgundian method. A batonnage is carried out for 5 months providing the wine strength and complexity without spoiling the variety's subtle nature.

WINEMAKING: The alcoholic fermentation is carried out in stainless-steel vats at a controlled temperature of 14 degrees for approximately a month.

AVERAGE AGE: over 20 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 NOTES: It is a bright, straw-yellow colour wine with golden shades, resulting from the ageing process. Intensely aromatic and with very high quality aromas. Notes of ripe fruits stand out, such as medlar and tangerine, as well as more complex nuances, such as garrigue vegetation, bay and chars. The complexity of this wine is intensified on the palate, where it is silky, full-bodied and fresh at the same time.

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.

ALCOHOL CONTENT: 13% Vol.

TOTAL ACIDITY: 6.3 g/L (tartaric)

RESIDUAL SUGAR: 2.3 g/L

PEÑIN GUIDE 2015 · Norada Neve 2010

95 pts.

STEPHEN TANZER · Nora da Neve 2010

92 pts.

WINE SPECTATOR · Nora da Neve 2010

90 pts.

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.

