

Bodegas Mocén

Rueda
D.O. Rueda
Spain



n/v

Añ Espumoso Brut Nature

100% Verdejo

Winemaker	José Andrés Notario
Wine Color	White
Wine Type	Sparkling
% Alcohol	12.5
RS (gm/l)	2.5
TA (g/L) /pH	5.5
Case Production	833

Tasting Notes

Pale lemon appearance with green glints. Abundant and fine bubbles with a pure crown. Complex and fruity on the nose with lees and almond aromas. Outstanding balance and delicate on the palate. Easy to drink with a round, fresh, and persistent finish.

Winemaker Notes

Traditional method. Craft disgorging after nine months. Cool fermentation at 14°C for 18 days, second fermentation in the bottle for nine months, zero sugar dosage.

91 Points – 2017 Ultimate Wine Challenge

Ken's Wine Guide - 89 Points

*Silver, 2016 San Diego Int'l Wine & Spirits Sommelier Challenge
Featured at James Beard Foundation Seminar "The Regions of Ribera del Duero and Rueda"*

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