



Tasting Notes

vobiscum 2014

Harvest Qualification: Good
D.O.Ca. RIOJA



TECHNICAL DETAILS:



GRAPE VARIETY: 90% Tempranillo y 10% Garnacha.

ALCOHOLIC STRENGTH: 13,5%

HARVEST: Manual. Vineyards more than 80 years.

VINEYARDS: High and low Najerilla valley (Rioja Alta)

WINEMAKING: 75% destemmed.

FERMENTATION: Controlled between 25-28°C

AGING: 14 months in new French oak casks.



TASTING NOTES:

Garnet **colour** with a bright and intense ruby rim.

On the **nose**, the main aromas are of ripe fruits, with a touch of cocoa.

The **taste** is juicy at first and describes a fresh, balanced path to a smooth, harmonious end. A wine with its own identity that takes us to our origins and we want to share WITH YOU.



FOOD PAIRING:

A perfect wine to accompany meats, poultry, red meats, cheese and stews.



IMAGE:

The **label** includes an excerpt of the **Glosses of the Monastery of St. Millán de la Cogolla**, written in the late 10th or early 11th Century.

The monk Muño was writing the last words of a sermon in Latin when his chest tightened at his own devotion, and he annotated from his heart in plain Romance language. These notes are considered the first instances of early Spanish.



DAVID MORENO
BODEGAS



David Moreno Winery - Look at our History

Special places that speak of history and culture, places that tell of David Moreno's passion for the world of wine. His wine cellars are like that, they are his true passion.

The name, the history and the good practice behind the wines reside in the figure of their founder and the alma mater of the project, DAVID MORENO himself.

Bodegas David Moreno was founded in 1988. It is a **family wine cellar** which belongs to the **D.O. Ca. Rioja** and is located in Badarán (La Rioja), a town with a long winemaking tradition, situated in the heart of the Valley of San Millán de la Cogolla on the Route of the Monasteries, Cradle of the Castilian and Basque languages and a World Heritage Site. A blessed spot which makes the cellar a point of **reference for wine and cultural tourism in La Rioja**. Thanks to its location, and the commitment to top quality tourism, it holds a place among the most frequently visited wine cellars in La Rioja, having received more than 25,000 visitors during 2016. It was **recently recognised with the award of the Prize for the Best Bodega Open to Tourism by the Spanish Association of Wine Cities (ACEVIN)** and in 2011 it was honoured with the **BEST OF WINE TOURISM Prize for "innovative Experiences in wine Tourism"**.



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