

OINOZ

OINOZ Verdejo

D.O. Rueda

OINOZ is a family of shamelessly modern wines. OINOZ Verdejo treats you to the youth, freshness and aromas of the Verdejo grape. It is a very fresh and elegant wine with all the potential of the 'queen' grape of the Rueda Denomination of Origin. OINOZ is, without a doubt, the most long-awaited dream for a Verdejo grape.

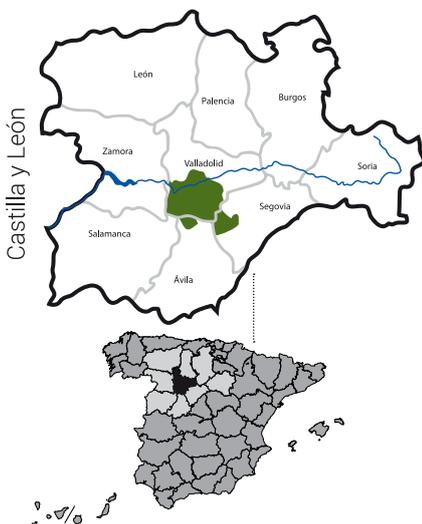
A monovarietal that proves the potential of the Castile Verdejo. It has a pale straw yellow tone with a vibrant and bright greenish rim, clean and bright. Its aromas are intense, tropical and fruity that harmonise with white flower tones between shades of hay and fresh grass with aniseed notes. On the mouth it has good structure with good balance and a touch of acidity that gives it a remarkable freshness in perfect harmony with the alcohol. Its finish leaves an elegant fruity feeling. A persistent wine, with a balanced bitterness at the end and a long after-taste.



Awards and Scores

2017 Vintage

- Golden Bacchus 2018



BODEGA CARLOS MORO
Winemaker: Alberto Gomez
Technical Director: Felix Gonzalez

Vineyard

The poor soils of the Las Marcas estate have a sandy surface texture that guarantees good ripening, with a more compact bottom that guarantees robustness and freshness.



Technical data

Bottle size 750 ml

Source of the wine

Name of vineyard	Finca Las Marcas
Town	Villalba de Adaja (Matapozuelos)
Surface	85.14 ha
Formation	Trellises
Soil texture	Loamy-sandy
Altitude	725
Yield/ha	8,000 kg/ha
Goblet orientation	West-East and South West-North West
Slope gradient	0-5%
Year of planting	2000

Production

Variety	Verdejo
Harvest	September
Production process	Traditional method for white wines
Bottles produced	450,000
Fermentation	10-14 days in stainless steel tanks (16°C)
Aging	3 months on lees
Alcohol	13%
Acidity	5.5 g/l

Recommendations

Storage	Fresh and dry place. Avoid sunlight.
Temperature	Consume at 6-8°C

Bodega Carlos Moro

OINOZ, from Bodega Carlos Moro, has its origin in San Vicente de la Sonsierra, the epicentre of the Rioja Denomination of Qualified Origin.

OINOZ is the origin of wine, one of the first names to receive a primitive fermented grape juice; its theoretical origin being in the neighbouring countries of the Mare Nostrum (Mediterranean Sea). The OINOZ range consists of two Rioja reds and one Verdejo from Rueda.

Bodega Carlos Moro
Camino Garugele s/n
San Vicente de la Sonsierra, LA RIOJA
Spain

www.OINOZ.es



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