



## NOEMUS TINTO

**Noemus:** *Israelite Patriarch*

*He is said to have been the first man to become inebriated with grapes.*

**GRAPES VARIETIES:**  
Tempranillo Tinta

**Noemus** is a modern young Rioja red wine, balanced and with body, made with a careful blend of noble Spanish grape varieties.

It has an attractive red cherry colour, very clean with medium-high body. Its bouquet is completed by spicy clove and vanilla tones. It has the acidity typical of these Spanish grapes varieties, which makes it freshness with a full-bodied, smooth tannic and lengthy aftertaste.

**Noemus Tinto** is well paired with any dishes of our Mediterranean cuisine. It is ideally suited to accompany tapas, starters, paella and pasta dishes as well as stewed meat. Likewise it is a good selection as aperitif.

**Ideal drinking temperature:** 16 °C

**Recommended drinking:** within three years after harvest



### WINERY

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