

BODEGAS NODUS

DO VALENCIA / DO UTIEL-REQUENA



WINES

PHOTOS

AWARDS

BODEGAS NODUS

Organic Range:

ACTUM COLECCION
WHITE

ACTUM COLECCION
RED

EN LA PARRA WHITE

EN LA PARRA RED

EL CHAVAL WHITE

EL CHAVAL RED

Non Organic Range:

NODUS
CHARDONNAY

NODUS BOBAL

NODUS AUTOR

NODUS RESERVA

TECHNICAL DATA

D.O. Valencia
Organic White Wine
Varietals: Macabeo and Chardonnay
Alcohol: 12,00 %

WINEMAKING PROCESS

A coupage of young white wines, in which the notes of each variety combine to create a crisp, fresh wine.

TASTING NOTES

Intense yellow with bright flashes of gold. Floral aromas on the nose, with persistent tropical fruits. Well structured on the palate with a lively acidity and an agreeable finish.

FOOD PAIRING

Ideal for fish, pasta and mild cheese.

Serving temperature: Serve very cold, between 8° and 10°

LOGISTICS

Presentation in carton of 12 bottles. Bottle of 0,75 ml
Case weight: 15,60 kg
Cases per pallet: 48 cases/12 bottles or 60 cases/12 bottles
Pallet: 120*78*147
Bottle Bar Code: 8437007174342



TECHNICAL DATA

D.O. Valencia
Organic Wine. Barrel Matured Red Wine
Varietals: Syrah and Tempranillo
Alcohol: 13,00 %

WINEMAKING PROCESS

A coupage of Syrah and Tempranillo, briefly matured to bring out the best of both varieties, producing a modern, very palatable wine. Ideal for red meat and mature cheese.

TASTING NOTES

Appearance: Deep, intense cherry.
Aroma: Ripe fruit with mineral tones.
Taste: Balanced and full with an elegant finish.

FOOD PAIRING

Pairing: Ideal for red meat and mature cheese.
Serving temperature: Serve between 14° and 18°.

LOGISTICS

Presentation in carton of 12 bottles. Bottle of 0,75 ml
Case weight: 15,72 kg
Cases per pallet: 48 cases/12 bottles or 60 cases/12 bottles
Pallet: 120*78*147
Bottle Bar Code: 8437007174359





TECHNICAL DATA

D.O. Valencia
 Organic. White Young Wine
 Varietals: 60% Chardonnay 40% Moscatel
 Alcohol: 12,50 %

WINEMAKING PROCESS

Harvest category: Organic - Manufacture Process: Organic

Our vineyards are carefully monitored during the year and in particular when the vines begin to grow during the spring. As harvest draws near the grapes are carefully checked every day to determine the optimum time to start the harvesting. Following inspection & grape selection the must is submitted to controlled fermentation at low temperatures followed by a long maceration process in stainless steel tanks. This process gives our “En la Parra Blanco” its characteristic aromas of Chardonnay and a touch of Moscatell adding slight of sweetness.

TASTING NOTES

Appearance: Bright and appealing.
 Aromas: Pleasantly aromatic, crisp with tropical fruit flavours.
 Palate: On the palate the wine is fruity, full of character, with an elegant long finish.

FOOD PAIRING

Served chilled it makes an ideal aperitif. Great with pasta, seafood and white meats.
 Serving Temperature: 8°C to 10°C

LOGISTICS

Presentation in carton of 6 bottles. Bottle of 0,75 ml
 Case weight: 7,32 kg
 Cases per pallet: 104 cases/6 bottles - 776 kg Pallet:
 120*80*151
 Bottle Bar Code: 8437007174724





TECHNICAL DATA

D.O. Valencia
Organic. Red Young Wine
Varietals: 100% Bobal
Alcohol: 13,00 %

WINEMAKING PROCESS

Harvest category: Organic - Manufacture Process: Organic

A thorough process during the growing period of the grapes is maintained to determine the optimum time to start the harvesting. Grape selection, controlled fermentation at low temperatures along with a long maceration process in stainless steel tanks. This process achieves that Parra Tinto denotes the Bobal characteristic aroma of fruits.

TASTING NOTES

APPEARANCE: Deep cherry red in colour with a bright violet rim.
AROMA: Deep cherry red in colour with a light violet rim. On the nose there are great aromas of ripe fruits of the forest, strawberries and raspberries. With a light vanilla toastiness and hints of licorice and spices.
PALATE: On the palate it is full bodied and fruity with wellrounded tannins, great acidity and light vanilla notes with a touch of smokiness. A well balanced wine with a persistent finish.

FOOD PAIRING

Ideal to accompany meats, Fish, Casseroles and pairs perfectly with rice's and tomato based pastas. Also goes well with Cheeses and cured hams. Serving Temperature: 14-18°C

LOGISTICS

Presentation in carton of 6 bottles. Bottle of 0,75 ml
Case weight: 7,32 kg
Cases per pallet: 104 cases/6 bottles - 776 kg Pallet:
120*80*151



TECHNICAL DATA

D.O. Valencia
Organic. White Young Wine
Varietals: 60% Chardonnay 40% Moscatel
Alcohol: 12,50 %

WINEMAKING PROCESS

Harvest category: Organic - Manufacture Process: Organic

Our vineyards are carefully monitored during the year and in particular when the vines begin to grow during the spring. As harvest draws near the grapes are carefully checked every day to determine the optimum time to start the harvesting. Following inspection & grape selection the must is submitted to controlled fermentation at low temperatures followed by a long maceration process in stainless steel tanks. This process gives our “En la Parra Blanco” its characteristic aromas of Chardonnay and a touch of Moscatell adding slight of sweetness.

TASTING NOTES

Appearance: Bright and appealing.
Aromas: Pleasantly aromatic, crisp with tropical fruit flavours.
Palate: On the palate the wine is fruity, full of character, with an elegant long finish.

FOOD PAIRING

Served chilled it makes an ideal aperitif. Great with pasta, seafood and white meats.

Serving Temperature: 8°C to 10°C

LOGISTICS

Presentation in carton of 6 bottles. Bottle of 0,75 ml
Case weight: 7,32 kg
Cases per pallet: 104 cases/6 bottles - 776 kg Pallet:
120*80*151





TECHNICAL DATA

D.O. Valencia
Organic Red Wine
Varietals: 100% Bobal
Alcohol: 13,00 %

WINEMAKING PROCESS

Harvest category: Organic - Manufacture Process: Organic

Vineyard: El Renegado is a spectacular state of 200 ha. of vines in the rolling hills of Utiel, Valencia. Another 100 ha. are due to come into production shortly.

Climate: Winters are cold, the summer are hot and dry. Spring and autumn are the main periods for rain.

TASTING NOTES

Deep cherry red color with a light violet rim. On the nose there is great aroma of ripe fruits of the forest, strawberries, and raspberries. With a light vanilla toastiness and hints of licorice and spices. On the palate it is full bodied and fruity with well rounded tanins, great acidity and light vanilla notes with a touch of smokiness. A well balanced wine with a persistent finish.

FOOD PAIRING

Ideal on its own, with a BBQ, grilled red meat or Manchego cheese.

LOGISTICS

Presentation in carton of 6 bottles. Bottle of 0,75 ml
Case weight: 7,32 kg
Cases per pallet: 104 cases/6 bottles - 776 kg Pallet:
120*80*151
Bottle Bar Code: 843700717470





TECHNICAL DATA

D.O. Utiel-Requena
Barrel Fermented White Wine
Varietals: 100% Chardonnay
Alcohol: 12,50 %

WINEMAKING PROCESS

Vineyard: Our own El Renegado estate grow the Chardonnay grapes which, once the must has been fermented in young oak barrels, create this unbeatable wine. After a period of cold maceration, only the best grape juice is used in its production. Barrel fermentation gives this Chardonnay its special, defining touch.

TASTING NOTES

Appearance: An open, clear, bright wine, hay coloured with splashes of gold.

Aroma: Elegant and complex, with tones of young wood, tropical fruit and vanilla.

Taste: Harmonious, well structured and with a light acidity. Its finish recalls fruit and wood tones.

FOOD PAIRING

This wine's intense flavour makes it ideal for light stews and strong fish or seafood dishes, as well as smoked meat or fish.

Serving temperature: Should be served not too cold, around 10°-12°.

LOGISTICS

Presentation in carton of 6 bottles. Bottle of 0,75 ml

Case weight: 10,02 kg

Cases per pallet: 88 cases/6 bottles - 902 kg

Pallet: 120*80*167

Bottle Bar Code: 8437007174106





TECHNICAL DATA

D.O. Utiel-Requena
Barrel matured red wine
Varietals: 100% Bobal
Alcohol: 13,00 %

WINEMAKING PROCESS

Patently macerated and fermented at low temperature, this wine achieves a perfect balance of fruity and toasted notes. It does not undergo any stabilization process, meaning that any sediment that might appear is totally natural.

TASTING NOTES

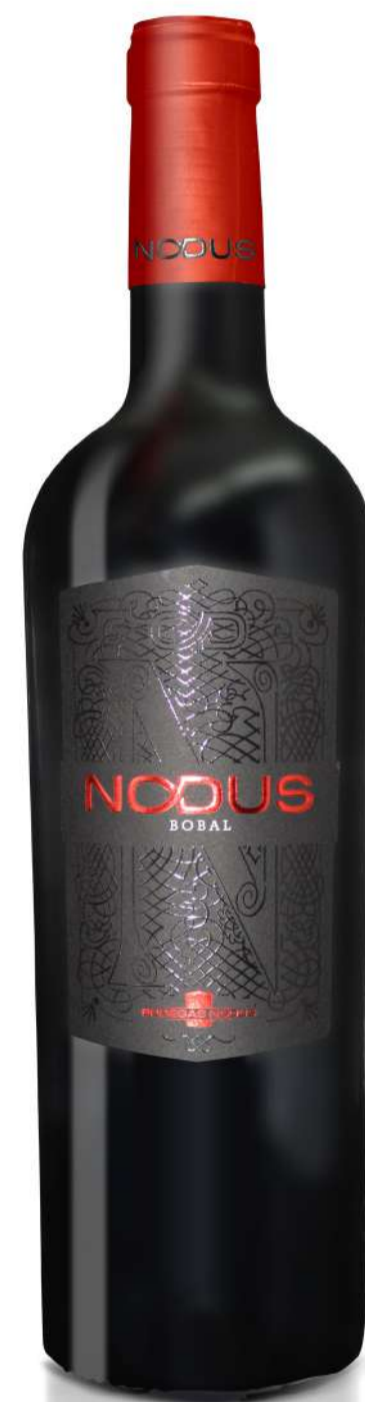
Appearance: Intense cherry red with a violet tinge.
Aroma: Dark red fruits, hints of strawberry and raspberry, balanced with smooth toasted notes and spicy, liquorice hues.
Taste: Tasty, fruity wine, well rounded tannins with light touches of smokey, toasted vanilla. A balanced wine with a good grip.

FOOD PAIRING

Ideal for red meat, oily fish and stews as well as rice and pasta.
Serving temperature: 15°-18°.

LOGISTICS

Presentation in carton of 6 bottles. Bottle of 0,75 ml
Case weight: 8,12 kg
Cases per pallet: 96 cases/6 bottles - 800 kg Pallet:
120*80*150
Bottle Bar Code: 8437007174618



RISING STARS



TECHNICAL DATA

D.O. Utiel-Requena
Barrel matured red wine
Varietals: Merlot, Cabernet Sauvignon, Syrah and Bobal
Alcohol: 13,50 %

WINEMAKING PROCESS

Patently macerated on grape skins at our winery, this wine is rich in tannins. It is matured in barrels to give it the perfect balance of fruity and smokey tones.

TASTING NOTES

Appearance: Intense cherry red, with a violet tinge.
Aroma: An intense aroma with sweet fruit, young oak, chocolate and toasted almond tones.
Taste: Full flavoured, smooth and spicy, balanced with mineral tones and mature tannins.

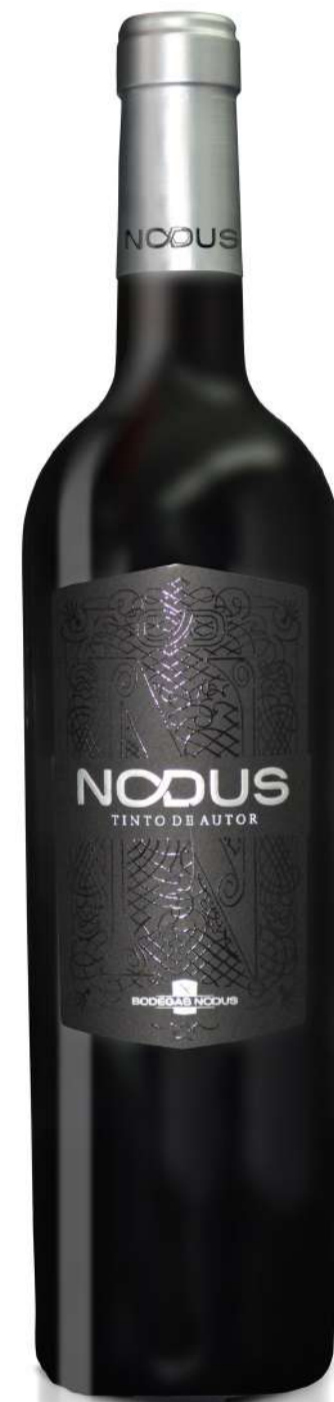
FOOD PAIRING

Ideal for red meat, oily fish and stews as well as rice and pasta.

Serving temperature: 15°-18°.

LOGISTICS

Presentation in carton of 6 bottles. Bottle of 0,75 ml
Case weight: 8,5 kg
Cases per pallet: 96 cases/6 bottles - 836 kg Pallet:
120*80*150
Bottle Bar Code: 8437007174120



TECHNICAL DATA

D.O. Utiel-Requena
Barrel matured red wine
Varietals: Syrah, Cabernet Sauvignon, Tempranillo
Alcohol: 14,00 %

WINEMAKING PROCESS

Patently macerated with grape skins at the end of the harvest, this wine spends 18 months maturing in French and American oak barrels, giving it a toasted, fruity character.

TASTING NOTES

Aromatic, smooth and persistent.
Appearance: Claret with slate tones.
Aroma: Smokey, spicy tones.
Taste: Velvety and well rounded with a pleasing finish.

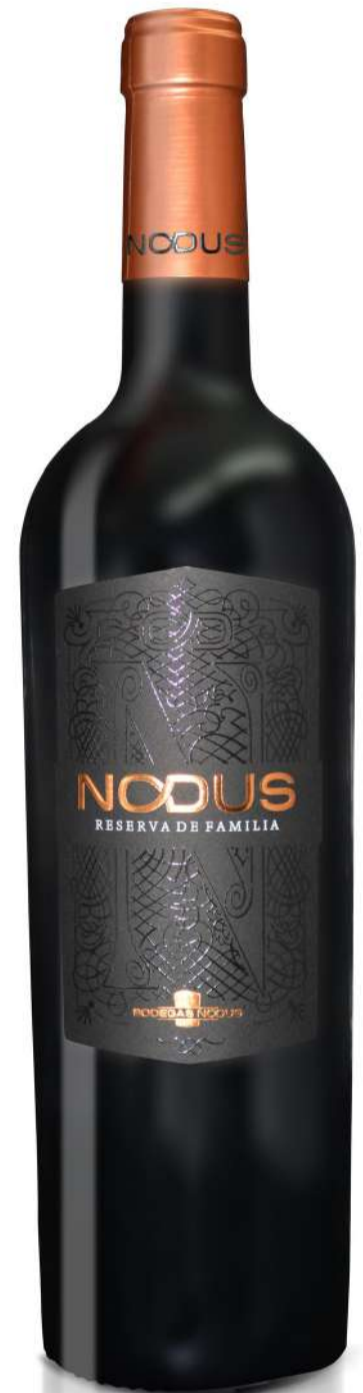
FOOD PAIRING

Ideal for red meat, oily fish and stews as well as rice and pasta.

Serving temperature: 15°-18°.

LOGISTICS

Presentation in carton of 6 bottles. Bottle of 0,75 ml
Case weight: 8,12 kg
Cases per pallet: 96 cases/6 bottles - 800 kg Pallet:
120*80*150
Bottle Bar Code: 8437007174144





AWARDS

ACTUM COLECCION RED

VINTAGE 2015: SILVER MEDAL at MUNDUS VINI BIOFACH, GERMANY 2016
VINTAGE 2014: SILVER MEDAL at GOLDEN LEAF AWARDS - SILVER MEDAL at Concours Mondial Bruxelles 2014

EL CHAVAL RED WINE

VINTAGE 2017: Bronze Medal at Challenge Millésime Bio 2018
VINTAGE 2016: GOLD MEDAL at BERLINER WEIN TROPHY 2017
GOLD MEDAL at ASIA WEIN TROPHY 2017
SILVER MEDAL at INTERNATIONAL WINE CHALLENGE 2017
VINTAGE 2015: SILVER MEDAL at MUNDUS VINI BIOFACH, GERMANY 2017
GOLD MEDAL at ECOVINO 2016

EN LA PARRA WHITE

VINTAGE 2017: GOLD MEDAL at Challenge Millésime Bio 2018
VINTAGE 2016: SILVER MEDAL at ASIA WEIN TROPHY 2017
VINTAGE 2015: GOLD MEDAL at ECOVINO 2016

NODUS CHARDONNAY

VINTAGE 2016: 91points Penin - 5 star best buy
VINTAGE 2014: SILVER MEDAL at MUNDUS VINI, 2015
VINTAGE 2011: SILVER MEDAL at Concours Mondial Bruxelles 2012

NODUS AUTOR

VINTAGE 2015: GOLD BERLINER
VINTAGE 2014: GOLD MEDAL at MUNDUS VINI , GERMANY 2017
VINTAGE 2012: GOLD MEDAL at BERLIN WEIN TROPHY 2016
BRONZE MEDAL at INTERNATIONAL WINE CHALLENGE, LONDON 2016
VINTAGE 2010: SILVER MEDAL at MUNDUS VINI, 2014

NODUS BOBAL

VINTAGE 2015: BRONZE MEDAL DECANTER 2017
VINTAGE 2013: BRONZE MEDAL INTERNATIONAL WINE & SPIRIT COMPETITION UK 2015
GOLD MEDAL CCONCOURS MONDIAL BRUXELLES 2014 - BRONZE MEDAL AT DECANTER,UK

VINTAGE 2012: BRONZE MEDAL at WINE CHALLENGE SAN FRANCISCO 2015

NODUS RESERVA

VINTAGE 2012: SILVER MEDAL at MUNDUS VINI, GERMANY, 2017
VINTAGE 2011: GOLD MEDAL at MUNDUS VINI, GERMANY 2016
VINTAGE 2007: SILVER MEDAL at MUNDUS VINI, GERMANY 2011
VINTAGE 2005: SILVER MEDAL CONCOURS MONDIAL BRUXELLES 2010