



CONDADO DE HUELVA  
Denominación de Origen



BODEGAS  
**OLIVEROS**  
EST 1940

## Nao Cosecha

D.O. Condado de Huelva

Grape: 100% Tempranillo.

Wine made from grapes only selected from the Tempranillo with a minimum of 4 months in American oak barrels and 6 months in bottle.

Named in memory of the ship Nao Victoria, vessel that between 1519 and 1522 became the first to circumnavigate the earth. This wine is a tribute to those sailors, commanders and conquerors that departed from Puerto de Palos to reach distant coasts, crossing oceans and seas, to finally discover America, the New World.

Colour: cherry red with garnet rim.

Aroma: ripe red fruit with spicy very well assembled, creamy oak roasted aftertaste.

Palate: fruity and roasted, with ripe tannins, spicy and meaty, with fine cocoa is well-balanced mineral palate.

Suitable for meats, stews, cheeses and pates.

Serve at 18-20°C  
Cont. 75cl  
Alc.12,5%

Bottles per case: 12  
Cases per pallet: 52



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