

LA SENDA DEL CABALLO 2019

-SINGLE VINEYARD WINE -



Grape variety: 100% Bobal
Appellation: DO Utiel-Requena.

Environment: Protected by the hills which surround the vineyards. The vines are perfectly adapted to the environment.

Vineyard: Calcareous clayey soil with gravel and pebbles. 750m altitude. 2850 vines/Ha. Vertical cordon training. Sustainable viticulture.

"The richness of the plot is its poverty."

Harvest: Hand harvesting only small bunches of grapes in the second week of October.

Wine making: The grapes are cooled down in cold storage at 5 °C during 24 hours. Destemmed and selection table. Without crushing. Fermentation with their own yeast. Only free run juice is used. Malolactic fermentation in 500L French oak barrels. Aging in 2000L foudres for 12 months. Not clarified. Light filtration.

Bottling: June, 2021
Alcohol: 14% vol.
Production: 950 bottles

Tasting:
Appearance- Deep bright red cherry color with violet rim.
Aroma- Black fruits and aromatic herbs from the hills near the vineyard such as rosemary, thyme, savory.
Taste- Long, structured and full of nerve.

"Acidity, tannin and aroma in perfect harmony".

Pairing: Intense flavored fish. Grilled, roasted or pan-fried lamb, chicken or red meats.

Serving temperature: 15-16°C

Awards and ratings :

