

BOBAL 2019

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

Vineyard: Grapes come from the plots “El Pitorral” and “Los Cantos”. The culture system per vertical cordon reduces plant vigor, achieving a lower yield per vine. Also particular pruning technics help reduce the grape size and gain more concentration and more equal maturation. Sustainable agriculture. Clayey-chalky soil and river stones.

Altitude: 750 m.

Harvest: Manual in boxes of 10 kg during the first two weeks of October.

Winemaking: 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 and maceration without intervention for 3 weeks. Malolactic fermentation in 2000L foudres.

Aging: 14 months in 2000L foudres.

Bottling: July, 2022

Alcohol: 14.5% vol.

Total production: 5,000 bottles.

Tasting notes:

Appearance-Deep bright red cherry colour. The wine’s thick legs come to tint the glass, which gives an idea of its density.

Aroma- Intense and elegant, with hints of black wild fruit, spices, balsamics and roasted notes, milk coffee, all wrapped in a soft touch of fine wood.

Taste- Meaty, juicy, creamy, with soft tannins, very fruity with hints of black liquorice. It is long and pleasant, with great balance. It has great potential for aging.

Food pairing: All kinds of red meats and game meats, spicy stews, semi-soft and aged cheeses, foie gras, cold cuts and dark chocolate.

Serving temperature: 15-18°C

Awards and ratings :

