

# BOBAL 2018

**Grape variety:** 100% Bobal  
**Appellation:** DOP 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 2018.

**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:** November, 2020.

**Alcohol:** 14% vol.

**Total production:** 3.000 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:**

