

MÓN BOBAL

Bobal from hundred-year-old vines with free standing. The most elegant expression of our autochthonous grape variety.



HARVEST 2019

Slightly rainier than average. Budding began at the beginning of May in a homogeneous way and with good development due to a rainy and cool month of April. Slow ripening, lasting until the end of September. As a result of the storms at the end of August and beginning of September, the harvest was carried out in mid-October.

REGION

D.O.P Utiel - Requena (Valencia, Spain)

VITICULTURE

100% Bobal from vines in dry goblet over 100 years old at an altitude of 731 meters with a mixed clay-calcareous soil and a vine yield of 2.5 kg. Organic and biodynamic viticulture. The plot nestled on a small hill has 4,5 Has. The grapes were harvested the second week of October.

VINIFICATION

The alcoholic fermentation takes place partially in French oak barrels, later racking the wine into new French oak barrels where malolactic fermentation takes place and is subsequently aged for 12 months applying "bâtonnage" to them.

TASTING NOTES

- **Colour:** Very high and intense layer of ruby color.
- **Nose:** Predominance of ripe red fruits together with Mediterranean balsamic aromas such as lavender. With a mineral background too.
- **Mouth:** We tasted the black and red berries as well as the fig notes along with toasted aromas. A wine with a lot of presence, round with soft tannins and a mineral background with good acidity and alcoholic strength that augur an excellent future for this wine.

ANALYSIS

- Alcoholic Degree: 14,5% Vol.

AWARDS

- 93 point Guía Peñín 2022
- "Highly Recommended" DECANTER
- Gold Medal Mundus Vini 2019
- 95 points Guía SEVI 2021