

SLOW MÓN

Our freshest version of the Bobal grape.

VINTAGE 2020

Rainier and cooler than usual, with a somewhat delayed vegetative cycle as a result of winter and spring rains. The sprouting took place in a homogeneous way, with very good development, without spring frosts. Dry harvest with high quality grapes.

REGION

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

VITICULTURE

100% Bobal from non trellised non irrigated 60-year-old vineyards in Finca Casa de la Viña (Requena). Organic and biodynamic viticulture. Altitude: 731 meters. Soil mix: Clay, humus. Yield: 2,5 Kg/vine. Handpicked harvest at night. Selection of healthiest grapes.

VINIFICATION

The wine is partially fermented in French oak barrels and then racked afterwards to new French oak barrels where the malolactic fermentation takes place. The wines are aged afterwards in the same barrels for 4 months with frequent "bâtonnage".

TASTING NOTES

- **Colour:** Bright cherry red colour with a violet rim.
- **Nose:** Fruity ripe berries, such as strawberries, raspberries and cassis aromas with spice and balsamic notes from the Mediterranean forest, following of a light toasted notes from the oak.
- **Mouth:** Very tasty, fruity mid palate, smooth tannins, and light hints of vanilla with and elegant finish.

ANALYSIS

- Alcoholic Degree: 14 % Vol.

