

MIL HISTORIAS BOBAL



100% BOBAL, Original and Unique from Manchuela and Utiel-Requena, one of its best characteristics is having the highest levels of resveratrol of all existing grapes

Where: Landete, The Plateau in Cuenca, D.O.Manchuela

Climate: Fusion of Continental and Mediterranean climate, with low rainfall and great thermal amplitude during the ripening period, it has the Mediterranean wine, dry and very beneficial in this period of fruit ripening

Soils: Clayey with a calcareous base, deep soils with a low content of Organic matter, Sandy loam and stony

Altitude: 1100 m

Age of the Vineyards: At the Plateau, around 40 years old

Plantation Density: 3500

Vineyard Yield: 3 kg x plant

Irrigation yes but only used those years extremely necessary

Environmentally friendly fertilization

Harvest: Never before October the 12th, manual in cases of 12 Kg.

Pruning: pruning from November, when the leaves finish falling

Yeast: Native, they provide the character and personality of the Terroir

Winemaking: Cold maceration for 24 hours, with temperature control, spontaneous alcoholic fermentation in 6000 liter tanks with gentle pump over's for 5 weeks, lightly pressed. The wine doesn't undergo any stabilization or clarification process, the wines rest during the months of colder temperatures and in this way this process is carried out naturally

Aging: 225 litres French oak, second and third use, during 4 months

Tasting notes: deep, intense and bright cherry color with violet tones, on the nose, red and black fruits, floral aromas of violets, Rosemary and a touch of black pepper, which reappear in the mouth, fresh and fruity expression, lively, deep and clean, excellent acidity

Pairing: With pasta and rice, vegetable rice, octopus rice, with fish stews, with barbecue meats, Iberian pieces, smoked veal, with all kinds of Winter stews, with sausages, perfect with chicken, pizza, chicken wings



ORGANIC AND VEGAN



