

OLD VINE BOBAL



Bobal 100% , We have the highest Bobal in Spain, grown at 1100 meters, a variety that loves the highlands and for this Wine the vineyards are 70 to 100 years old and Ungrafted. Bobal is a large grape, hard skins with high tannin and anthocyanin content, responsible for the intense color and body of the wines, it has one of the highest levels of resveratrol, a natural anticancer and heart-healthy substance, which is why wine from Bobal is the most recommended wine for our health. Resistant to drought, inclement weather and pests, so it has great potential for organic viticulture, due to its late maturation, it has a lower loss of acids, especially tartaric, it also has an almost perfect PH, low, it is such a balanced variety that it does not need corrections in the cellar . **It is indigenous and it's ours**

Where: Landete, in the Serranía de Cuenca, D.O.Manchuela

Climate: Fusión of continental and Mediterranean indoor climate, dry and cold, with low rainfall and great thermal amplitude during the ripening period, it has the Mediterranean wind, dry and very beneficial in this period of fruit ripening, with cold winters and long ripening season

Soils Ungrafted vineyards planted in a very poor, Sandy, clayey, loose and aerated soils

Altitude: Plateau Vineyards at 1100 m. it determines strong thermal contrasts between day and night, it allows a healthy, well-aerated crop and with less incidence of diseases, very appropriate conditions for Organic viticulture

Environmentally friendly fertilization

Harvest: From October the 20th , in addition to being a long cycle grape in our vineyards and due to the altitude, it is always harvested later than at other altitudes, manually, we use 12 kg. boxes.

Pruning: Winter pruning and green pruning, short pruning

Selection: The selection begins in the vineyard, where only bunches of grapes that meet the appropriate parameters and their optimum point of maturation are harvested.

Yeasts: Native, provide the carácter and personality of the Terroir

Elaboration: After a short period of cold maceration with skin, aromas and color so peculiar to this variety are extracted, the fermentation takes place, in stainless Steel tanks of 6000 liters and always spontaneous, we do not use commercial yeasts, at a temperature of 18°C to preserve all its aromas and express the maximum potential of the grapes. When alcoholic fermentation ends, we press and go directly to 300 l. French oak barrels where malolactic takes place, also in a natural and spontaneous way. Stabilization is also natural; the wines go into stainless

steel tanks during the coldest months of the year

Aging: In 300 l. second used French oak barrels for 8 months

Tasting notes: Intense and lively cherry color, lots of ripe red fruit, hints of sweets, floral hints and a pleasant balsamic background, fresh, spicy, good tanning on the palate, present but not bothersome and a good acidity, fruity and spicy with good texture and elegance, without forgetting the earthy notes of the variety

Pairing: Pasta with meat sauce, round beef, White meat with sauce, rice with meat, cold cuts, musaka, semi cured cheeses, grilled rabbit and lamb



ORGANIC AND VEGAN

