



Grape Variety	Bobal
Vineyards	Average 45-year-old vineyards of “La Muela” region, 725 m high and non-irrigated. Gobelet pruning in clay-limestone soil.
Harvesting	Vineyard selection following-up of its maturation process. Manual harvesting starts in the month of September in the first daytime hours for getting fresh fruit.
Production	Every plot is harvested separately attending optimal ripening parameters. Cold maceration starting at 12 degrees Celsius during the first days, followed by the fermentation with smooth pumpings over. Once the gross lees are removed, the wine is racked to the barrel for making malolactic fermentation. After ageing for 9 months in 225 and 500L barrels, the wine is bottled and rests in the cellar till it is fully tuned.
Ageing	9 months in French and American oak barrels and rounded up 9 more months in bottle.

Tasting Notes

Cherry red with violet hints. Intense aromas of berries (cherry, blackberry and blackcurrant) with vanilla, toffee and spicy notes. The taste in the palate is fresh, fruity and structured.

Alcohol	14,5% vol.
Bottle	75 cl.
Energy 100ml	416 kJ / 99 kCal



Box	6 bottles
Weight per box	7,8 Kg
Boxes per pallet	96 - EUR / 115 - AMER