



MONTESANCO

Casa de la Viña Bobal

Our freshest version of the Bobal variety



VINTAGE 2021

Más lluvioso y fresco de lo habitual, con un ciclo vegetativo algo más retrasado como consecuencia de las lluvias de invierno y primavera. La brotación se produjo de forma homogénea, con muy buen desarrollo, sin heladas primaverales. Vendimia seca con uvas de elevada calidad.

REGION

D.O.P Utiel-Requena

VITICULTURE

100% Bobal from 60-year-old goblet-trained, non-irrigated vineyards in Finca Casa de la Viña (Requena region). Organic and biodynamic viticulture. Altitude: 731 meters. Soil mix: Clay. Yield: 2.5 Kg / strain. Night harvest by hand.

WINEMAKING

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

TASTING NOTES

- **Color:** Bright cherry red with violet rim.
- **Nose:** Fruity aromas of ripe berries, such as strawberries, raspberries with spicy and balsamic notes of the Mediterranean forest, followed by light toasted notes from the oak.
- **Palate:** Very tasty, fruity, soft tannins and light hints of vanilla with an elegant finish.

ANALYSIS

