

## MÓN Bobal

Second vintage of this red wine made at the Montesanco winery (Casa de la Viña) The winery was built in 1882 by the grandfather of filmmaker García Berlanga and originally called Casa de la Viña, named after the place where it is located and which appears as such in the Cadastre of the Marquis of Ensenada.

### VINTAGE 2019

Ligeramente más lluviosa que la media. La brotación comenzó a principios de mayo de forma homogénea y con buen desarrollo debido a un mes de abril lluvioso y fresco. Maduración lenta, alargándose hasta finales de septiembre. A consecuencia de las tormentas de finales de agosto y principios de septiembre, la vendimia se realizó a mediados de octubre.



### REGION

D.O.P Utiel-Requena

### VITICULTURE

100% **Bobal** from goblet-trained, dry-farmed vines. over 100 years old at an altitude of 731 meters with a mixed clay-limestone soil and a yield per vine of 1 kg. Organic and biodynamic vineyards from a plot of 4.5 hectares located on a small hill. The grapes were harvested in the second half of October.

### WINEMAKING

The grapes are harvested at the optimum moment of ripeness. Alcoholic fermentation takes place partially in French oak barrels and the wine is then racked into new French oak barrels where malolactic fermentation takes place and the wine is aged for 14 months with "bâtonnage".

### TASTING NOTES

- **Color:** High layer and intense ruby color.
- **Nose:** Ripe red fruits predominate along with Mediterranean balsamic aromas such as lavender and a mineral background.
- **Palate:** black and red berries as well as notes of fig and toasted aromas. An intense, vibrant wine with firm tannins. With a lot of presence, mineral background and good acidity that augurs an excellent future for this wine.

### ANALYSIS

### AWARDS

- 93 points in Guía Peñín 2022
- "Highly Recommended" in DECANTER
- Gold Medal in Mundus Vini 2019
- 95 points in SEVI Guide 2021