

**BOBOS FINCA  
CASA LA BORRACHA**  
Red wine, D.O.P. Utiel-Requena



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### Region

D.O.P. Utiel-Requena. Continental climate with Mediterranean influences. Chalky-clay soils.

### Grape Variety

Bobal 100%

### Wine Making

This wine is made exclusively from the grape variety Bobal selected from old vines of low production grown during more than 80 years in vineyards of Bodegas Hispano+Suizas. Bobos is a synonymy of the Bobal variety.

This wine, made of Bobal, is unique. We wanted to call it Bobos, which is a synonym of Bobal. Finca Casa la Borracha is the domain where this special Bobal vines are located, in the estate of Bodegas Hispano+Suizas.

We only select the best grapes from low yield vines in our own Bobal vineyards with just 1600 plants per hectare.

The grapes are collected in special boxes, each one weighing 15 kg. We only harvest in the morning in order to keep the grapes at an optimum temperature until they reach the winery. Once at the winery the full boxes are placed in cold storage rooms for 3 days at a temperature of -10°C.

We select the grapes box by box followed by destalking and putting the grapes into new American oak barreils, each one with a capacity of 400 litres, where we have previously removed the top of the barrel.

A stainless steel panel with chilled water running through it is placed in each barrel in order to cold macerate the grapes at 8°C for 4 days. Everyday we manually submerge the cap, the mass of grape skins, barrel by barrel and once fermentation begins we turn off the chilled water. The temperature in the barrel can reach a maximum of 26°C during fermentation.

After 15 days we put the grapes into a pneumatic press to be gently pressed at no more than 0.5 bars. The wine is aged for a minimum of 10 months in new French Allier oak barreils. We bottle following a very light filtration.

### Serving Suggestions

Serve between 16-18°C. Any light sediment that may be present is natural as we have tried to make this wine with the minimum filtration possible in order to maximize the quality.

### Tasting Note

**Colour:** Deep red with violet hues and earthy tones.

**Aroma:** Complex aroma, a combination of ripe fruit and wood with a balsamic toasted background.

**Taste:** Full bodied, velvety, elegant tannins well integrated with the fruit and the oak, good acidity and a long harmonious finish.

### Pairing

Roast meats or cheeses.