

Bassus

Bassus Finca Casilla Herrera

Red Wine for Ageing D.O.P. Valencia.

Region Requena. DOP Utiel-Requena. Continental climate with Mediterranean influences. Chalky-clay soils. 700m above sea level.

Grape Variety Bobal, Petit Verdot, Cabernet Franc, Merlot and Syrah.

Winemaking Process We select only the best grapes from our organic Bobal vines that are more than 80 years old, with a planting density of 1,600 plants per hectare, and our organic Petit Verdot, Cabernet Franc, Merlot and Syrah vines, with a planting density of 4,000 plants per hectare.

The grapes are harvested in the morning, using special 15kg boxes so that the grapes are kept as cool as possible until they reach the winery.

Once in the winery, the boxes of grapes are placed in cold storage at -10°C.

All the varieties are produced and aged separately until the wine is finally bottled. We select the grapes on a vibrating table, one box at a time, before proceeding to destem and lightly crush them.

They are then transferred to new 400-litre French oak barrels, where one of the heads of each barrel has been replaced with a stainless-steel cooling plate for cold maceration at 8°C for 4 days.

Every day, we punch down the cap of skins that has formed in each barrel by hand, and once fermentation has begun, the temperature is controlled so that it does not exceed 26°C.

After fermentation, we use a gravity-flow process to run off the wine before lightly pressing it in a pneumatic press at no more than 0.5 bars.

We carry out malolactic fermentation in 400-litre French oak barrels and we age all the varieties separately for a minimum of 20 months in new 300- and 400-litre French oak barrels.

Prior to bottling, the five grape varieties are blended in the proportion determined by the winery's oenologist and the vintage, with the percentages varying from year to year.

Tasting Notes

Colour	Intense cherry red with medium-high robe.
Aroma	Great complexity combining fruit and wood, with predominant notes of red fruits enveloped in balsamic, vanilla, lactic acid and liquorice aromas and an elegant, toasted wood finish.
Flavour	Pleasant mouthfeel, deep and ripe on the palate, with prominent notes of red fruits with a very long, toasted finish in the mouth and a lingering aftertaste.

Serving Suggestions Serve at 18°C. Any sediment in the wine is natural, as our aim is to produce wines that have undergone as little filtering as possible, so that the quality of the wine can be fully appreciated.

Pairing The perfect match for cured meats, game dishes and stews.



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