

# Bobos

## Bobos Finca Casa La Borracha

Red Wine for Ageing D.O.P. Utiel-Requena.

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

**Grape Variety** Bobal.

**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.

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.

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 it for a minimum of 10 months in new 300-litre French oak barrels.

**Tasting Notes**

**Colour** Deep red with violet hues.

**Aroma** Complex, combining oak aromas with ripe fruit and berries on a background of caramelised balsamic.

**Flavour** Full-bodied, silky and with a majestic mouthfeel, combining an elegant balance of tannins with an intense flavour of fruit and a very fine finish reminiscent of lightly toasted wood, with good acidity.

**Serving Suggestions** Serve at 17°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** Pair it with grilled and roasted meats, red meat stews or matured cheeses.



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