Bobos Finca Casa La Borracha Bobal, DO Utiel-Requena 2021

EMV0102021

Bodegas Hispano+Suizas

— Utiel Requena, Spain

Top class Bobal from this boutique winery, with a rather memorable name: Casa la Borracha means 'house of the drunken woman'!

Production

The Bobal grape, native to Utiel-Requena, is grown here on chalky-clay soils. Grapes are selected from 70 year old, low-yielding vines - picked only in the cool mornings and stored for 3 days at -10ºC. The grapes are de-stalked and put into 400L American oak barrels (with the tops removed). Stainless steel panels are then placed in the barrels to cold macerate the grapes for 4 days, with the cap submerged by hand once a day. When fermentation starts the cooling panels are removed and after 15 days the grapes are gently pressed. The wine is then aged for 10 months in new French Allier oak barrels. The wine is lightly filtered before bottling.

Tasting note

Vivid aromas with dense pure black fruit and toasty balsamic notes. The palate is complex with bramble, blackcurrant and spice characters, balanced by fresh acidity. Beautifully structured tannins give fine back-bone to this rich, full and very characterful wine.

Food Match

Great with meat-rich lasagne, and hearty chorizo and tomato pasta dishes.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Utiel-Requena

Winemaker:
Pablo Ossorio

Grape Varieties:
Bobal 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8437008397078