Bassus Finca Casilla Herrera, DO Utiel-Requena 2015

EMV0202015

2019 Vintage

Bodegas Hispano+Suizas

— Utiel Requena, Spain

Decanter World Wine Awards Bronze 2023

A deep, dark and brooding blend from eastern Spain

Production

Grapes are selected from low yielding Bobal (30%), Petit Verdot (20%), Syrah (20%), Merlot (15%) and Cabernet Franc (15%) vines in Hispano+Suizas' own vineyards. The climate is continental with mediterranean influences, and the soil is chalky-clay. The grapes are harvested in the cooler morning temperatures and then kept in cold storage for 3 days. After further selection and destalking, the grapes undergo cold maceration at 8º for 4 days, with daily submerging of the cap. After gentle pressing each variety is fermented and aged separately for 10 months, with a further 10 months maturation after blending. Fermentation and maturation is all carried out in 400L French Allier and American oak barrels.

Tasting note

Ripe red fruit aromas with toasty vanilla and balsamic notes. The palate is full and rich with more red berry and dense black fruit flavours. Poised and well structured with balancing acidity, light smoky notes and a long finish.

Food Match

Roasts, red meats and steak

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Utiel-Requena

Winemaker:
Pablo Ossorio

Grape Varieties:
Petit Verdot 20% Syrah 20% Bobal 30%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8437008000022