Bobal Sericis (Old Vine Bobal), DO Utiel-Requena 2021

EMV0152021

2019 Vintage

Bodegas Murviedro

— Utiel Requena, Spain

Decanter World Wine Awards Bronze 2023

A complex old vine, low yielding, Bobal from eastern Spain. An indigenous grape variety that is getting more attention for its bouncy and characterful style. The 'Sericis' name and label are a hommage to the silk trade, once a mainstay of the economy of Requena.

Production

Made exclusively from low-yielding, old vine Bobal fruit grown in the area known as ‘Medio Dia’ - where the soil is chalk/clay with little organic content. This, together with long hours of sunshine, and large variations between day and night temperatures, result in very low, yet high quality, yields. The grapes are destemmed and gently pressed followed by a long maceration at controlled temperature. Malolactic fermentation takes place, and then the wine is aged in new French ‘Allier’ barrels for eight months.

Tasting note

Aromas of dark fruits and light spice. Plum and bramble fruit balanced by toasty characters on the structured palate. The tannins are nicely woven in, there is a chunky texture but good fruit intesity which balances this wine out nicely.

Food Match

Enjoy with roast lamb or beef dishes and robust enough to partner quite spicy food.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Utiel-Requena

Winemaker:
Juan Jose Munoz

Grape Varieties:
Bobal 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8410388007034