Pasión de Bobal, DO Utiel-Requena [Organic] 2022

ESN0202023

Bodega Sierra Norte

— Utiel Requena, Spain

Barrel-fermented Bobal from high altitude vineyards near Valencia.

2022 Vintage

Decanter World Wine Awards Bronze 2024

Production

Produced from the oldest, low-yielding Bobal vines on the Fuenteseca estate. Bobal is grown in loam plains that are rich in red clay and miocence conglomerates. It ripens later than other varieties with young vines often used to make light fruity reds, and older vines used to produce more structured, alcoholic wines that can be aged to result in a more complex style. Fruit yields are controlled in order to keep the natural ecosystem of the environment and organic practices are also employed, harsh chemicals avoided. The wine was fermented in barrel before undergoing malolactic fermentation and six months ageing in French barriques.

Tasting note

An intense nose with plenty of ripe blackberry and plum fruit and sweet vanilla. The palate is well-balanced with dark fruits, toasty oak, smooth tannins and a generous and lifted finish.

Food Match

Full-flavoured beef or lamb dishes, or with hard cheeses and charcuterie.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
DO Utiel-Requena

Winemaker:
Javier Pardo

Grape Varieties:
Bobal 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
18436017631170