

Vins de la Mediterrània LA BOBAL 2020

enovitis
SMART WINES



Mediterranean wines are born to give value to minority vine varieties, which grow in soils and mesoclimates of the Mediterranean basin. It is a research and collaborative project with local entities and winegrowers.

THE VINEYARD

Finca del Canyaret de Biar of sandy soil and Mediterranean- Continental climate with low pluviometry and great thermal amplitude.

Bobal of old vines planted in bush, of long lasting maturation.

The Bobal is cultivated in an organic way and certified by the Committee of Organic Agriculture of the Valencian Community [CAECV].

LA BOBAL 2020

Bobal single varietal wine from old vines. Native variety of Alicante.

Harvested by hand with double sorting, in vineyard and winery.

Fermentation with whole berries without stems. Gentle daily pump overs during the first few days to help extraction but shortening the maceration at the end of the process. Mild pressing and subsequent aging of 6 months in stainless steel.

The lees are raked until a clean wine is obtained. Bottling without fining or filtering.

TASTING NOTES

La Bobal is a red wine of intense red color and bright tonality.

The entrance on the nose shows hints of blackberry and pomegranate, evolving to notes of liquorice and black tea.

The rustic tannins improve with the carbonic maceration technique, giving rise to a fresh, pleasant and structured wine.

100% single vineyard wine.

Consumption temperature: 9-14 °C

Winemaking and aging

Area:	Alto Vinalopó [Alicante] Winemaker selection
Type of soil:	Sandy
Variety:	Bobal old vineyard 100%
Harvest:	October 24th
Aging:	6 months in inox tank
Nº of bottles:	1274

Analytical data

Alcohol:	13 % vol
Volatile acidity:	0,43 g/L
Residual sugar:	<0,10 g/L
Total acidity:	6,12 g tartaric acid/L
pH:	3,29
Total sulphites:	20 mg/L

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DISTRIBUCIÓ