RISKY GRAPES ATANCE BOBAL



GRAPE VARIETIES

100% Bobal

SOIL

Sandy/chalky soil.

VINIFICATION

Grapes selected on site and harvested manually. Temperature-controlled fermentation, aged in concrete and Steel tanks. Light bâtonnage of sediments all throughout. Aged for 6 months.

THE VINEYARDS

Derived from vineyards situated in Venta del Moro, in the interior of the province of Valencia. Traditional viticulture employed, using a strictly non-irrigated gobelet system on a sandy/chalky soil.



TASTING NOTES.

Cherry red in colour, crystal clear with violet notes. A medium high aromatic intensity with notes of red fruit. A gripping and bold initial attack, with enveloping tannins that are long-lasting. Drink now and over the next 5 years.

Tastes great with: Paella, rice, pastas, meat stews, cold cuts, chicken, mixed salads.

