

MURVIEDRO CEPAS VIEJAS BOBAL

D.O.P. UTIEL-REQUENA

Made exclusively from the grape variety Bobal grown in the area known as 'Medio Dia', where the soil has little organic content and where the long hours of sunshine result in very low yields per plant but very high quality. Aged in American and French oak barrels until the wine has a deep cheery red colour the red fruit aromas are enhanced. This wine will improve in bottle during the next few years.

Region

Denominación de Origen Protegida Utiel-Requena. Continental climate with Mediterranean influences. Large day and night temperature variations. Average annual temperature 13°C. Chalky-clay soils.

Grape Variety

100% Bobal

Winemaking

Made exclusively from grapes selected from old vines of low production. This wine shows the potential quality of the Bobal grape, native of Utiel-Requena. Destemmed and gently pressed followed by a long maceration at a controlled temperature using an exclusive system of pumping. Malolactic fermentation. Aged in new American and French 'Allier' barrels for a minimum of eight months.

Tasting Note

Colour:	Intense red with light earthy hues.
Aroma:	Deep and complex with forest fruit aromas together with tones of toffee and vanilla.
Taste:	Fresh, deep bodied with smooth tannins and very long.

Serving Suggestions

Murviedro Cepas Viejas Bobal is ideal to accompany meats, game and cold meats. Serve between 16 and 18°C. We recommend decanting the bottle at least one hour prior to serving.

Vintage

2013

Alcohol Content

13% vol

Available in

75 cl

