

## **MURVIEDRO COLECCIÓN BOBAL ROBLE**

**D.O.P. UTIEL-REQUENA**

*Murviedro comes from Latin "Muri Veteres", the old town walls that embrace the old Villa and that witnessed numerous battles during the Reconquista period.*

### **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. Malolactic fermentation. Contact with American oak casks for three or four months.

### **Tasting Note**

Colour: Deep red with violet hues.  
Aroma: Intense aroma of red fruits and spices.  
Taste: Smooth, fruity with a touch of wood and ripe tannins. It has an aftertaste of fruit flavour that reminds you of the variety.

### **Serving Suggestions**

Murviedro Colección Bobal Roble is ideal to accompany meats, game and cold meats. Serve between 16 and 18°C.

### **Vintage**

2018

### **Alcohol Content**

13% vol.

### **Available in**

750ml

