



LA CASA DE LA SEDA

D.O.P. UTIEL-REQUENA

In Utiel-Requena, the sound of silk looms and the aroma of vineyards still linger, evoking the tradition that gave birth to La Casa de la Seda.

Age-old winemaking processes and time-honoured Bobal varieties combine to produce this wine of exceptional character and taste.

Production Area

Our El Ardal estate in Requena, with vines over 70 years old and an average production of 1.5 kilos per plant. Continental climate with Mediterranean influences. Large day-night temperature variations. Average annual temperature: 13°C. Lime-clay soils.

The 2017 vintage was very balanced, with very slow maturation due to the great difference between the night-time and daytime temperatures in the month of September.

Grape Variety

100% Bobal

Vinification

Cultivation and production with minimum intervention, seeking to reflect all the potential of the *terroir*. The grapes were harvested on 4 October 2016.

Fermentation at 25°C with the yeast of the skin of the grapes, with gentle stirring. They were pressed after 15 days of maceration. Malolactic fermentation in stainless steel vats and subsequent transfer with the lees: for 6 months of ageing before bottling, with 80% of the wine in a 5,000-litre French oak vat, 10% in concrete "eggs", and the remaining 10% in earthenware vessels.

Tasting Note

Colour: Intense purple-red colour typical of the Bobal variety.
Aroma: Mainly fruit aromas that recall forest fruits, mixed with aromatic herbs, violets and spices like saffron.
Taste: Initially, ripe fruit with a hint of sweetness (blackcurrant jam). With good acidity and freshness, the flavour is persistent, with silky tannins and a mineral background.

Serving Suggestions

La Casa de la Seda is ideal for accompanying red meats, game, cold meats and cured cheeses. Serve between 16 and 18°C.

Harvest
2017

Alcoholic Degree
14.5% vol.

Available in
750ml