



PUGNUS RESERVA BOBAL
D.O.P. UTIEL-REQUENA

Our people and our land have been forged by our many historical combats. "Pugnus", Latin for Fight, is a tribute to man's efforts to create great wines.

Area of Production

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. Aged in American and French oak barrels for a minimum of twelve months. Wine suitable for vegetarians and vegans.

Tasting Note

Colour: Ruby red intense with light earthy hues due to being aged in barrel.
Aroma: Mature and pleasant fruit aromas (raspberry, redcurrant), with background of toast, chocolate, toffee, mint.
Taste: Full bodied, velvety with smooth tannins and a long finish.

Serving Suggestions

Pugnus Reserva Bobal is a great pleasure wine ideal to accompany a variety of gourmet dishes, meats, roasts, cured cheeses. Serve at a temperature of 16 and 18°C. We recommend decanting the bottle at least one hour prior to serving.

Vintage
2016

Alcohol Content
13.5% vol.

Available in
750ml

LOGISTICAL INFORMATION

Closure: Cork
Packaging: 6 bottles per case
EU pallet: 84 cases / 504 bottles
Layers: 4
Weight: 764Kg

