

## **SERICIS CEPAS VIEJAS BOBAL**

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

*'Sericis' means 'silky' in Latin. This wine's name and smooth mouthfeel pay tribute to Requena's silk trade and Casa de la Seda guild house. It is made using Bobal grapes and is aged for at least 8 months in French oak casks.*

### **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 French casks for a minimum of eight months.

Wine suitable for vegetarians and vegans.

### **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**

Sericis 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**

2018

### **Alcohol Content**

13% vol.

### **Available in**

750ml

### **LOGISTICAL INFORMATION**

<b>Closure:</b>	Cork
<b>Packaging:</b>	6 bottles per case
<b>EU pallet:</b>	80 cases / 480 bottles
<b>Layers:</b>	5
<b>Weight:</b>	695Kg

