



PUGNUS 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 influenced slightly by the Mediterranean. Large temperature variations between day and night. 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 energetic pumping. Malolactic fermentation.

Wine suitable for vegetarians and vegans.

Tasting Note

Colour: Intense red with light earthy hues.
Aroma: Powerful and complex with forest fruit aromas together with floral background.
Taste: Full bodied, velvety with smooth tannins and a long finish.

Serving Suggestions

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

Vintage

2020

Alcohol Content

13% vol.

Available in

750ml



LOGISTICAL INFORMATION

Closure: Cork
Packaging: 6 bottles per case
EU pallet: 100 cases / 600 bottles
Layers: 4
Weight: 833Kg