

EL INDULTO

2020

El Indulto, Bobal in its purest form from our oldest vineyards, is the interpretation of the most delicate and elegant side of our star variety.



THE VINEYARD

LOCATION: Area "La Fuente". Requena (Valencia).

SOIL TYPE: Red clay.

CROP TYPE: Organic growing.

AGE OF THE VINEYARD: > 90 years.

PLANTING DENSITY: 1500 plants/ha.

YIELDS: 12 hl / ha.

ALTITUDE: 700 masl.

TRAINING SYSTEM: Gobelet trained.

HARVEST PERIOD: October.

RAINFALL: 500 mm.

IN THE CELLAR

WINE MAKING: Grape selection in field and cellar. There is a first phase of vating and treading of the whole grape in stone tanks, then destemming and brief work with skins, indigenous yeasts (no oenological product is used that is not sulphurous in low doses), manual work of the cap during maceration-fermentation. Natural clarification. Bottling without filtration.

BLEND: Bobal 100%.

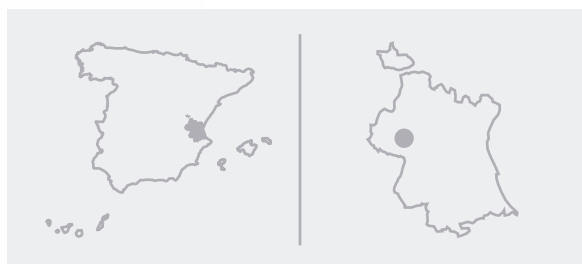
AGEING: 9 months in used french oak barrels.

DATE OF BOTTLING: September 2021.

PRODUCTION: 2498 bot 0,75L.

ANALYTICS: Alcohol: 12,50% vol. pH/acidity: 3,67 / 4,88 g/L.

APPELLATION OF ORIGIN: UTIEL-REQUENA D.O.P.



LOCATION. AREA "LA FUENTE"

La Fuente, in the heart of the Utiel-Requena region, is one of those magical places that seem to have survived the passage of time. A landscape dotted with small plots of vineyards, in many cases centenary, and monumental olive and almond trees. Clay-calcareous soils covered by pebbles on the surface, host an omnipresent Bobal.