## VETERUM VITIUM BOBAL OLD VINES





## **WINEMAKING**

This wine is made exclusively with the oldest vines in the area of Utiel Requena. These vines are in average 80 years old and have developed very deep roots in order to find the nutrients needed to survive. The production is limited, 2.000-4.000 kgrs per Ha. Manual haverst is followed by a traditional winemaking after wich the wine develops and gains complexity maturing in selected barrels of french and american oak for a period of 3-6 months.

## TASTING NOTE

COLOUR Intense red with light earthy hues.

AROMAS Deep and complex with powerful fruity and oaky notes.

TASTE Balanced, with smooth and silky tannins and persistent fruit on the palate.

## **FOOD MATCH**







Risotto



Carpaccio



14° to 18°

**GRAPE VARIETIES** 

**BOBAL OLD VINES 100%** 

ABV Available formats

13.5% 750ml