

VINOS LA HIGUERA UTIEL-REQUENA BOBAL 'LA PINADA'



100% Bobal. Fresh and fruit forward aromas of blackberry, dark cherry, briar, blossom, and a hint of earthy minerality. Juicy, focused, and well balanced, with fresh, crunchy acidity and some drying tannins. A harmonious and wonderfully uncomplicated pleasure! A wine to make joyous occasions even more festive. Serve slightly chilled. Pairs with steak and fries, pasta, pizza, or a plate of charcuterie.

The grapes are exclusively sourced from 7.4 acres of a single parcel called "La Pinada", around 40 miles from the Mediterranean Sea and the coastal city of Valencia. Alluvial and clay soils. The vines were planted in 1958 and are bush trained. The vineyard is surrounded by two mountain ranges at 750 meters and can only be managed entirely by hand. Mediterranean climate. Sustainable viticulture. Spontaneous fermentation using natural yeast in a single concrete tank, followed by malolactic fermentation in the same tank to enhance the fruit character. Gentle *pigeage* (punching down), 10 days on the skins before pressing. Wine is naturally cold settled during winter and 90% aged for 9 months in concrete tank and 10% in neutral French oak barrels.

Friends Javier del Blanco and Jorge Navascues were convinced that Bobal could make more interesting wines than the rosés usually produced in Utiel-Requena. In 2017, they partnered with Modesto Francés and the Valsangiacomo family, locals who already had the best sites in their hands. They use old vines, gentle handling of the grapes, and minimal intervention in the cellar. Wines this fresh and subtle from this part of the world are rare! And the wine press has been quick to recognize this impressive work; their very first wine received 93 points from James Suckling.

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Tasting Note:

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Shelf Talker:

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