

RAICES

VARIETAL

BOBAL



Origin: It is originally from the South-East of Spain. It is the main variety in the D.O. Utiel-Requena, a small plateau in the province of Valencia. It is also found in Cuenca and Albacete as well as Castilla La Mancha and Manchuela. It adapts well to stony, alluvial or schist soils. Mainly used in rosé blends or in red as a monovarietal.

- **Colour:** Dark bluish black
- **Date of first crop:** Written evidence from the 14th century
- **Area:** 62375 Ha in Spain - 62875 Ha worldwide
- **Maturity:** Late
- **Yields:** medium to high yield depending on the management
- **Vulnerabilities:** It is a vigorous variety, tolerant to dry conditions and wind. Vulnerable to powdery mildew and botrytis. Frost-resistant but sensitive to spring chills.
- **General characteristics:** The juices have a fairly cherry red intense colour but with a medium depth. Intense fruity nose with grassy notes. Beautifully rich in tannins and alcohol. It is high in resveratrol and therefore protects against cancer. Rich with delicate acidity. It ages well in barrels as a monovarietal, giving it a good structure. Creates wonderful fruity and fresh rosés.
- **Synonyms:** Provechón, Requena, Canonao, Boal, Boral, Bogal, Requeno, Bovati, Balau, Balauro, Bénicarlo, Bobale di Spagna, Carignan d'Espagne, Coreana, Tinta de zurra, Valenciana tinta, ...

Raices Bobal 2017

D.O.P Utiel Requena • 14% Vol.

Garnet red wine with distinct purplish highlights. Medium colorimetric density. Nose of dense wild berry, red cherry, violet and a hint of wood. The supple, full palate is well structured, smooth tannins. The lingering finish is underscored by a retrofaction of coffee, black anise and liquorice. Splendidly well-integrated alcohol.

Pairings: Lechal lamb, piperade rib steak, veal with mushrooms, venison fillet, pork fillet or rosemary lamb chops.