

Isabella — Bobal



COUNTRY: Spain
REGION: DO Ribera del Júcar
SOIL: Pebbly soil, 800m altitude above sea level

- Alcohol content: 14.5%
- Brix at harvest: 26.1°
- pH: 3.8
- Acidity: 5.8

Isabella is named after one of the daughters of the winemaker. Our desire is to capture the essence of the terroir in a bottle, by constantly innovating in the way we produce our wines. Just like Isabella takes its title from our next generation, we always have the future in mind, applying modern techniques to achieve a unique tasting experience.

Background:

The Denomination of Origin of Ribera del Júcar is located in the province of Cuenca, near central Spain. It gets its name from the Júcar river, since it passes through the region. This area has been home to winemaking for centuries. The climate is Mediterranean continental with sharp contrasts between summer and winter temperatures. The average temperature is 24°C in summer and 5°C in winter. Rainfall is sparse, around 350 mm/year.



Tasting notes:

Intense cherry red with a violet tinge. Dark red fruits, hints of strawberry and raspberry, balanced with smooth toasted notes and spicy, liquorice hues. Tasty, fruity wine, well-rounded tannins with light touches of smoky, toasted vanilla.

Grape variety

100% Bobal.
Vines planted in 1988.

Vinification

The grapes are hand-picked, then fermented in small tanks which we pump over several times a day.

The Bobal grape used for this wine is indigenous to the region. The grapes are harvested at night and oak aged in new 200L French oak barrels.

