

BOOBAL

BY PEPE HIDALGO

VICENTE GANDIA

VITICULTORES DESDE 1885



PEPE HIDALGO
VICENTE GANDIA HEAD WINEMAKER

BOBAL

Pepe Hidalgo, our chief winemaker, comes from a long line of top Spanish winemakers and has huge experience in how to maximize the quality of the Bobal grape variety, a variety unique to the Valencia region. A combination of careful vineyard management with green harvesting and restricted irrigation practices contribute to make this grape deliver wines that are truly exceptional.

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A very limited production was made at this quality level.

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BOBAL BLANCO

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**Bobal Blanco is a world first
production from this red
grape variety**

**A wine that delivers real
complexity with a twist of
concentration that will
surprise**





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BOBAL NEGRO

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Special vineyard management is employed to achieve the right levels of concentration.

This is a wine with great complexity and depth that is great to enjoy now but will keep for many years



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BOBAL BLANCO

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BOBAL BLANCO

APPELLATION OF ORIGIN: Utiel - Requena

TYPE OF WINE: Blanc de Noirs

GRAPE VARIETY: Bobal

ALCOHOL CONTENT: 12%

GOES WELL WITH: Seafood, fish, cheese and rice dishes.

SERVE AT: 5-7°C

This white wine has been made from Bobal variety red grapes. It is for this reason that these have been hand picked and by adopting an entire pressing capacity with a yield of under 45%. It must be left cold so that they can be rolled for three days in order to absorb the pale colour which has been extracted and to allow it to be fermented once it has been cleansed at 14° C. The wine is then carted into American oak barrels once it has been measured and has completed its fermentation process.

This wine is pale yellow with a reddish hue. Aromas of wild strawberries, white flowers and ripe fruit. On the palate, it has a well-balanced acidity with a refreshing long finish reminiscent of fruits of the forest.

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BOBAL NEGRO

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BOBAL NEGRO

APPELLATION OF ORIGIN: Utiel - Requena

TYPE OF WINE: Varietal Premium

GRAPE VARIETY: Bobal

ALCOHOL CONTENT: 13,5%

GOES WELL WITH: Meat, rice dishes, pasta and stews.

SERVE AT: 16-18°C

This red wine has been made using a selection of Bobal grapes from vineyards within the upper Utiel Requena region. It has been harvested during the middle of October with yields of under 1 k per vine. Pre-fermentation maceration is carried out at 3° C for a period of four days while it is fermented at 26° C before it remains as pulp for a further ten days. 50% of the wine undergoes malolactic fermentation coated in lightly roasted 12 months in French oak.

This wine has an intense red colour and purple rim. Aromas of rich red fruits and English caramel with slight smoky notes. On the palate it well rounded and full, finishing with light notes of oak from its barrel ageing.

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