

# BOBALIA ROBLE 2005

DO Utiel-Requena

Bodegas Vereda Real, S.L.

Requena, Valencia, Spain

## Information on the Appellation – Utiel-Requena

The D.O. Utiel-Requena is in the interior of the province of Valencia, 70 km from the Mediterranean Sea and at an altitude of between 698 m to 900 m at its greatest elevation. The soils and the climate – influenced by the Mediterranean – make Utiel-Requena wines something special, above all the reds and rosés made from the red Bobal variety which is almost unique in the world to this region. Its surface area of almost 40,000 hectares makes it the most extensive and homogeneous wine-growing area in the Valencian Community. The average temperature in the area is about 13.9° C, although big thermal fluctuations between summer and winter as well as between day and night are common. The majority of the soil is loamy and there is a good balance between the three main physical components (sand, mud and clay).

The region is comprised of nine municipalities: Caudete de las Fuentes, Camporrobles, Fuenterrobles, Requena, Siete Aguas, Sinarcas, Utiel, Venta del Moro and Villargordo del Cabriel. Some seven thousand families and more than a hundred Bodegas make their living from wine production in the D.O. Utiel-Requena making it the principle force behind the region's economy.

## Information on the winery – Vereda Real

Wines with their own identity, tradition, quality and a desire to improve are the main characteristics of Bodegas Vereda Real, a family run business, that has been able to adapt itself to new market demands by innovating the the winemaking and aging processes and at the same time preserving the tradition and expertise acquired throughout the years. Pedro Cárcel, the winery owner, takes great pride and care in the cultivation of the estate owned vineyards, consisting mostly of the native Bobal variety. He has managed to stand out as the first winery to use Spanish oak together with a new kind of barrel called “Barrel Box” which allows wines from different woods, textures and toasts to be aged. Thanks to this method, a highly complex product is obtained.



## Technical Specifications

VINTAGE: 2005  
VARIETAL(S): 100% Bobal  
ORIGIN: Requena, Valencia

The Bobalia 2005 Roble has been aged in new French and Spanish oak barrels for 3 months, and is made of 100% Bobal, the predominant indigenous varietal in the D.O. Utiel-Requena.

### Tasting Notes:

Color: Ruby red color with a bright clear pinkish rim.

Nose: Ripe red fruits evident such as strawberry, raspberry and plum. Underlying notes of buttered popcorn, aged wood and taffy.

Palate: Dark red fruits evident with well structured tannins and acidity and a medium body and finish. Hints of mushroom and oak present.

### Analytical Parameters:

- Alcohol (%): 13.5%

Temperature:

58° - 64° F.

Packaging:

Bottle: 750 ml

Case: 12 Bottles



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