

LAS DOS CES Tinto

The wine

In this range we would like to preserve and promote our native varieties, so for red our red is Bobal. Here is a good example of the most planted variety in the Valencia region.

The vineyard

We have great soil conditions for growing vines because we share the same soils as the surrounding mountains. First natural compost layer, then limestone at the roots level and sandy soils underneath, which helps draining very well. Our single vineyard is located between 750 and 850 m above sea level. The climate here is Mediterranean with lots of Continental influences throughout the year. Two little valleys crossing our estate, make our climate unique in the area. 100% organic viticulture.

Winemaking

We start hand-harvesting 60 years Bobal vines. The whole process will happen in concrete tanks. Maceration lasts for 2 weeks and alcoholic fermentation occurs below 25°C.

The free run juice will do malolactic and aging process in French oak for 6 months.

Tasting notes

Color: Red ruby color with violet hues. Opaque and concentrated.

Nose: Plenty of fresh fruits coming through. Wild herbs aromas with hints of balsamic notes.

Palate: Very fresh, round and easy drinking. Firms yet polished tannins. Cherries, herbaceous notes and spices in the end.

Vintage: 2017

Varieties: 100% Bobal

Apellation: D.O. Utiel-Requena

Alcohol: 13,5% vol.

Organic certified

Vineyard: Pago Chozas Carrascal (Single vineyard)

Awards: 90 Points Guia Peñin, 89 Points + BEST VALUES

Wine Spectator. Previous vintage: 90 Points Guia Peñin.

Wine Enthusiast BEST BUY.