

AZUA BOBAL ROBLE

**BODEGAS
VITIVINOS**



VITIVINOS

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| Name: | Azua Bobal Roble |
| Vintage: | 2014 |
| Kind of Wine: | Red Roble |
| Grape varieties: | 100% Bobal |
| Appellation: | D.O. Manchuela |
| Origin: | Villamalea Vineyard |

ELABORATION:

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| Harvest: | Manual |
| Bobal: | October |
| Fermentation: | Vatting, maceration, and fermentation of the must under controlled temperature of 24°C-26°C for 10 days. |
| Aging: | 3 months oak barrels |
| Bottle: | Bordelesa Elite Eurogreen 750 ml |

TECHNICAL DATA:

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| Alcohol Vol: | 12,50% Vol. |
| Reducing Sugars: | 2,00 gr/l |
| Total Acidity: | 4,30 gr/l |
| pH: | 3,56 |

TASTING:

Vista: This red wine has a cherry red colour with a violet border.

Nose: With aromas of cocoa, mature black fruits, vanilla and white pepper

Palate: Full-bodied, tasty and polished tannins; its palate is pleasant, medium-long final elegant with a liveliness that invites you to drink.

GASTRONOMY:

Recommended with game, grilled meats and cheese.
Served between 12°C - 14°C.

AWARDS:

Silver Medal in CWSA 2013
Gold Medal in Concourse Mondial du Bruxelles 2011
Silver Medal in Vinalies Internationales 2011
Gran Selecccion Mejor vino CLM 2009

BODEGAS VITIVINOS

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