

bodega
DUSSART · PEDRÓN

C/ Saliente n°12, Los Pedrones
46355 (Requena -Valencia)

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Robert Parker Rating: 91 Vintage 2017
91+ Vintage 2018
92 Vintage 2019

Le Bobal

2021

GRAPES: Bobal 100%

THE TERROIR

Location: Realta (Los Pedrones, Requena, Valencia, Spain)

Altitude: 740 metres

Climate: Continental weather tempered by the proximity of the Mediterranean Sea.

Soil: Clay-limestone

Vineyard: Organic vineyard for 75 years; conducted in traditional goblet pruning without irrigation.

PDO: D.O. Utiel Requena

WINEMAKING

Grapes are exclusively harvested manually in 15 kg crates. A first selection of the grape bunch is carried out in the vineyard and only mature grapes are picked. A second selection is carried out at the ageing cellar prior to crushing and destemming. The cold skin maceration lasts for 4 days and is followed by the fermentation using indigenous yeasts for 4 days in temperature-controlled stainless steel vats. The elevage is carried out in French Oak casks and amphorae for 8 months. This wine is non-clarified; non-filtered; naturally stabilised and very little sulphites added. Cuvée limited to 1830 bottles.

DEGUSTATION

The robe is deep red with nuances of purple. The nose is fresh with hints of black fruits and a light toasted smell. Full-bodied wine with a fresh and fruity mouth and a long finish.

FOOD AND WINE PAIRING

Ideal for pairing with stewed meat and gravy, red meat, paella or hard cheese. Serve at 18°C.

ABV 14% Vol.