bodega
DUSSART · PEDRÓN
C/ Saliente nº12, Los Pedrones
46355 (Requena -Valencia)
BENOÎT DUSSART
+34 722 270 944
+33 698 293 289
bodegadussartpedron@gmail.com




**Robert Parker Rating: 93 Vintage 2022**
**93 Vintage 2023**

# Le Bobal 2023

## 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 77 years; conducted in traditional goblet pruning without irrigation.

**PDO:** D.O. Utiel Requena / Organic certified

**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 3 days in temperature-controlled stainless steel vats. The elevage is carried out in old french oak casks for 8 months. This wine is non-clarified; non-filtered; naturally stabilised and very little sulphites added. Cuvée limited to 4200 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 18ºC.

**ABV** 13% Vol.