

D.O. UTIEL-REQUENA



[www.bodegascarres.com](http://www.bodegascarres.com)

### Grape

Bobal

### Region

Utiel-Requena

### Winemaker

Jose Luis Torres Carpio

### Winery

Bodega Carres

### Vineyard & Viticulture

This wine gets its name from the area the vineyard is located. The grapes are from 35 year old vines. The climate is Mediterranean-Continental at high altitude, 800m. Each vine produces 4-5 bunches in a strong clay-sandy soil. Jose Luis personally selects, from his vines, the best grapes. Harvest takes place in the early morning by hand and the grapes are carried back to the winery in boxes of 15 kilos. No chemicals are sprayed. No copper nor sulphur in used on the soil.

### Winemaking

This small yield production plus the excellent maturation process in the vineyard, performs an outstanding balance between acidity-PH plus an intense concentration of fruits and freshness. Destemmed with a pneumatic press. Maceration for approximately 7 days at 9° C. Then, fermentation with native yeast in stainless steel vessels. It is matured for about 5 months in 2-3 year old French oak barrels. No clarification, no filtration. Total sulphites: 25mg/l. Production of 15.000 bottles. Packaging; cases 6x75cl.

### Tasting notes

Bobal grape as it should be. A very well structured red wine. Aromas of blackberry, plum and clove. It has an intense concentration of ripe fruits and freshness.

## MEMBRILLERA 2014



[www.iberiandrinks.co.uk](http://www.iberiandrinks.co.uk)