



Wijnfiche

## **Hispano+Suizas – Bobos MAGNUM | Utiel-Requena DOP Bobal Spain (VALENCIA) – 2021**

### **Domain**

#### **Bodegas Hispano+Suizas**

Bodegas Hispano+Suizas emerged from a dream shared by three soulbrothers: Marc Grin, Pablo Ossorio, and Rafael Navarro. Having spent half of their lives in the wine industry, they aspired to launch their own wine brand. Their aim was to have full control over the entire production process, from grape cultivation to bottling. To involve their wives in the venture or perhaps to appease them, they named their winery after the homelands of their partners. Situated in the Utiel-Requena DOP, a wine-growing region nestled halfway between the 'meseta' (a plateau in Central Spain) and the Mediterranean Sea, Bodegas Hispano+Suizas benefits from an ideal climate conducive to producing exceptional wines at an affordable price point.

### **Vinification**

Only the finest, organically grown Bobal grapes are harvested from 80-year-old vines. With a planting density of just 1600 plants per hectare, the cellar master can start with the highest quality. Harvesting takes place in the early morning and transportation in small crates of 15 kg each. Stringent selection is followed by transfer to 400-liter French oak barrels. What makes this process unique is that a portion of the wood has been replaced by a cooling plate made of stainless steel. This allows for cold maceration in wood for 4 days at 8°C. The cap is immersed daily (pigeage), and once fermentation is in full swing, the temperature is maintained at 26°C. Light pressing at a maximum of 0.5 bar follows. Finally, malolactic conversion and aging for 10 months in small, 300-liter French oak barrels.

### **Taste**

Deep, dark red color with a hint of purple. Complex bouquet featuring a balanced interplay of wood aromas, ripe fruit, and a caramelized undertone. Full and impressive on the palate with intense flavor concentration. A soft, long finish. A remarkable Bobal!

### **Food pairing**

Cheese - hard | Paella | Stew | Bacon - smoked | Cheese - Pecorino

## General information

Type: Red wine

Grape varieties: Bobal (100%)

Viticulture: Sustainable/HVE

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

