Wijnfiche

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

Domain

Bodegas Hispano+Suizas

Bodegas Hispano+Suizas was born from a dream shared by Marc Grin, Pablo Ossorio, and Rafael Navarro. After spending half their lives working in the wine industry, they decided to bring their own wines to market. Their goal was to take full control of the entire production process, from growing the grapes to bottling the wine. To involve, or perhaps delight, their wives, they named the winery after the home countries of their partners. Bodegas Hispano+Suizas is located in the Utiel-Requena DOP, a wine region situated halfway between the Meseta (a plateau in central Spain) and the Mediterranean Sea. The climate they benefit from is ideal for producing excellent wines at an accessible price point. In total, the estate comprises 61 hectares of vineyards, planted with a wide variety of grape varieties, predominantly red grapes.

Vinification

Only the very best organically grown Bobal grapes are harvested from 80-year-old vines. With a planting density of just 1,600 vines per hectare, the winemaker can begin with fruit of exceptional quality. The grapes are harvested in the early morning and transported in small 15 kg crates. Following a rigorous selection process, the grapes are transferred to 400-litre French oak barrels. A unique feature of the vinification is that part of the oak is replaced by a stainless-steel cooling plate, allowing for a four-day cold maceration in oak at 8°C. The cap is submerged daily (pigeage), and once fermentation is fully underway, the temperature is maintained at 26°C. Gentle pressing follows at a maximum pressure of 0.5 bar. The wine then undergoes malolactic fermentation and is aged for 10 months in small 300-litre French oak barrels.

Taste

Deep dark red colour with purple highlights. A complex bouquet displaying a harmonious balance between oak aromas, ripe fruit, and subtle caramel notes. Full-bodied and powerful on the palate, with remarkable concentration and intensity of flavour. The finish is smooth, long, and elegant. A truly outstanding 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

