

# ATANCE


BOBAL  
2018



## D.O. VALENCIA

### VINEYARD & VITICULTURE

Family vineyards in Venta del Moro, located in the interior of the province of Valencia. Vineyards in rainfed regime. Bush traditional system on a Sandy soil.

 **BIO UE CERTIFIED**  
**VITICULTURE AND ORGANIC WINE**  
**SUITABLE FOR VEGANS**

### HARVEST

Selection on the field, picked by hand.

### 2018 WEATHER CONDITIONS

We start with a dry and warm autumn, followed by a very cold and very rainy winter. The spring was rainy and cold, as for the summer was very extreme in terms of heat, with very dry start and a rainy finish. Throughout the summer there were great contrasts in temperature between day and night.

### GRAPES

Bobal 100%.

### VINIFICATION

Temperature controlled fermentation. Mixed aging in steel, concrete and foudres, with a special work with the lees.

### AGEING

4 months between barrels and French oak tub.

### BOTTLED

April 2018.

### ANALYSIS

Alc./Vol: 13,5%      pH: 3,63  
Total Acidity 5.35 g/l      Residual sugar < 1,5 g/l

### OPTIMAL CONSUMPTION

Now or over the next five years.

### YOU MAY ENJOY IT WITH

Sea food, Paella, Rice, or with any kind of snacks.  
Delicious on a lovely day by the beach.

### TASTING NOTES

Color red cherry. In nose, red fruit notes high aromatic. Sweet entrance and envelops tannins.

