

LOS BOBALISTAS CLÁSICO 2024

13,5% Vol BOBAL 100%

D.O.P. RIBERA DEL JÚCAR, CUENCA



BODEGAS Y VIÑEDOS ILLANA

- Family Estate -



Nighttime harvest in crates.

Pre-fermentative maceration for 48 hours at low temperature (enhanced color and varietal aromas without extraction of vegetable tannins).

Fermentation at controlled low temperature (22°C) aiming for greater freshness and frankness of varietal aromas. After malolactic fermentation, periodic battonage of fine lees to increase balance and perception of sweetness and richness in the mouth.

Aging for 10 months in clay and tanks with micro-oxygenation.

Tasting:

Visual: Very vibrant ruby red, with violet reflections, clean and bright.

Olfactory: Notes of cherries, strawberries, strawberries, and red flowers, with a balsamic tone reminiscent of laurel.

Palate: Very sweet, fruity, harmonious, and fresh on the palate, with a great balance between acidity and alcohol content. Round wine with velvety sensations.



Organic
Certificate



Vegan
V-Label Certificate



Sustainable Certificate
ISO 14001
SWFCP



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