LOS BOBALISTAS

BLANC DE NOIR 2024

12,5% Vol **BOBAL 100%**

D.O.P. RIBERA DEL JÚCAR, CUENCA

BODEGAS Y VIÑEDOS ILLANA

- Family Estate -



Nighttime harvest in crates (to prevent high temperatures, oxidation, and premature grape breakage).

Grapes pressed without destemming or crushing, obtaining only the juice from light pressing (direct pressing avoids over-extraction of color; we aim to obtain juice with no color as the flesh and juice of the Bobal grape are white).

Fermentation at low temperature (15°C) to obtain subtle, frank, fresh, and elegant aromas.

Aging in tanks on fine lees with periodic battonage to keep them in suspension (thus obtaining more complexity, roundness, and mouthfeel).

Tasting:

Visual: Pale yellow wine with grayish iridescence. Clean and bright.

Olfactory: Delicate aromas of white flowers, herbaceous notes, and citrus background.

Palate: Wine with great freshness, balance, and elegance, with good acidity balance and a long aftertaste.

Organic Certificate

Vegan V-Label Certificate

Sustainable Certificate ISO 14001 SWfCP

IFS Food

+34 969 147 039 info@bodegasillana.com www.bodegasillana.com @BodegasIllana

LOS BOBALISTAS

ROSÉ 2023

12,5% Vol **BOBAL 100%**

D.O.P. RIBERA DEL JÚCAR, CUENCA

BODEGAS Y VIÑEDOS ILLANA

- Family Estate -



Nighttime harvest in crates (to prevent high temperatures, oxidation, and premature grape breakage by delaying the start of maceration).

Destemmed and crushed grapes to facilitate the obtaining of free-run juice without pressure, for a slight color extraction and to enhance varietal aromas.

Fermentation at low temperature (15°C) to obtain subtle, frank, fresh, and elegant aromas. Aging on fine lees with periodic battonage to keep them in suspension (thus obtaining more complexity, roundness, and mouthfeel).

Tasting:

Visual: Onion skin hue, very pale, clean and bright.

Olfactory: Aromas of rose petals and white flowers, red berries with a herbaceous and citrus background.

Palate: Wine with a very balanced attack, with a fresh and persistent aftertaste that invites a second sip.

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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.

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LOS BOBALISTAS

CUVÉE 2023

14% Vol BOBAL 100%

D.O.P. RIBERA DEL JÚCAR, CUENCA

1626

BODEGAS Y VIÑEDOS ILLANA

- Family Estate -



Selected harvest from the oldest Bobal vines on the estate, planted in 1969.

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.

Aging for 10 months in new 300-liter French oak barrels, which contribute greater complexity at the aromatic and gustatory level.

Tasting:

Visual: Intense cardinal red, vibrant, bright, and clean.

Olfactory: Intense notes of cherries, red raspberries, and blackberries, accompanied by spicy and toasty notes from barrel aging.

Palate: Wine with a fleshy and tasty mouthfeel, with a complex aftertaste that perfectly combines varietal notes with spicy notes, providing complexity derived from aging in high-quality French oak barrels.

Organic Certificate

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