

# LOS BOBALISTAS

## CLÁSICO 2022

14% 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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