

Blés

Roble 2012



BLÉS ROBLE 2012 is aimed at being offered as wine by the glass, accompanying a wide range of plates like grilled vegetables, flavorful fish and semi cured cheeses.

BLÉS is the name given to an indigenous plant - Chrysanthemus Blés - whose growth is encouraged between the rows of our vines . Our 120 Ha of organic vineyard in Valencia (Spain) are respectful with the environment and maintain the balance and richness of the ecosystem. The best grapes grow in our fields alongside with small insects like the bee.

○ **REGION:** D.O.P. Valencia (Spain).

○ **GRAPES FROM OUR OWN ORGANIC VINEYARDS:**

80% bobal in non irrigated trellised vineyards from Finca Casa de la Viña (La Portera, county: Requena). Altitude 731 meters. Soil mix: clay and humic. Average yield : 2,5 Kg/vine. Date of harvest: 2nd week in October.

20% tempranillo in non irrigated trellised vineyards from Finca El Churro (La Portera, county: Requena). Altitude: 689 meters. Soil. Clay and calcareous. Average yield: 4,5 Kg / vine. Date of harvest: 2 nd week in September.

The date of the harvest is determined upon tasting of the grapes.

○ **VINIFICATION:**

The different plots are vinified separately , fermenting the destemmed and crushed grapes in our concrete vats, at controlled temperature and with fermentative maceration during two weeks.

○ **AGEING:**

Malolactic fermentation in Hungarian oak barrels and further ageing during 3 months in the same barrels.

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○ **TASTING NOTE:**

- Colour: Ruby colour with violet ribbons.
- Nose: aromas of ripe berries and hints of cacao.
- Mouth: pleasant in the mouth and persistent.

○ **ANALYSIS:**

- Alcoholic degree : 13,5 % Vol.
- Reducing sugar: < 2 gr/l
- Volatile acidity: 0,49 mg/l
- pH: 3,6

Suggested drinking temperature : 16°C