

Bovale Rosado 2022 (Rose Wine)



Isaac Fernandez Seleccion is a unique collaborative venture between two individuals – Isaac Fernandez one of Spain's most acclaimed winemakers and Aurelio Cabestrero whose vision and commitment helped bring Spanish wines to the forefront in the United States.

They work at rediscovering forgotten regions of superior terroir and maximizing the potential from old vines of indigenous grape varieties. Bovale is the old Roman name for the local grape, Bobal, grown in the mountains of southeastern Spain.

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| Appellation | Utiel-Requena D.O. |
| Grapes | 100% Bobal, from the single, 40-year old Ladera Fuentesca vineyard |
| Altitude / Soil | 900 meters / broken, brown limestone with high proportion of marine fossils |
| Farming Methods | Sustainable methods |
| Harvest | Hand harvested into small boxes |
| Production | Short, 2-hour maceration at low temperature, pressed, followed by cool fermentation in stainless steel tanks |
| Aging | Aged for a few months on fine lees prior to bottling |
| UPC / SCC / Pack Size | 8437012498525 / 8-437012-498532 / 12 |

Reviews:

“The 2022 Bovale Rosado is made entirely from the Bobal grape variety, with the vines going into this bottling forty years of age or older. The wine is a lovely pale salmon color and offers up a nose of watermelon, candied orange peel, salty soil tones and dried flowers. There is also a touch of savory notes in the nose which are from the screwcap, but these blow off if one gives the wine some time in decanter. On the palate the wine is bright, full-bodied and succulent, with a good core, sound acids and very good length and grip on the well-balanced finish. Bobal is clearly a grape that lends itself to making good Rosado! 2023-2026.”

88 points View from the Cellar; John Gilman -Issue #105 May/June 2023.

