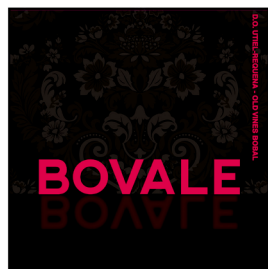


Bovale 2020 (Red Wine)



Isaac Fernández Selección is a unique collaborative venture between two individuals – Isaac Fernández 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 in a number of regions.

Bobal is the second most planted red grape in Spain, but is little known. Isaac believes in the potential of the grape to produce fine wine of a quality much higher than its historic use as a blending grape to give tannin and acid to a red blend. In 2011 they bottled their first vintage of Bovale, a 100% Bobal named after the ancient Roman name for this grape.

Appellation	Utiel-Requena D.O.
Grapes	100% Bobal, from 50-60 year old vines
Altitude / Soil	925 meters / broken, brown limestone with high proportion of marine fossils
Farming Methods	In transition from traditional methods to sustainable; dry farmed
Harvest	Hand harvested fruit
Production	Destemmed grapes were fermented with native microbes in stainless steel tanks
Aging	Aged for 6 months in used, 70% French and 30% American oak barrels
UPC / SCC / Pack Size	8-437012-498044 / 8-437012-498051 / 12

Reviews:

"I have liked the Bovale bottling from Isaac Fernandez quite well in past vintages and the 2020 is no exception, as this is another very good example of the Bobal grape. It is made from vines that range from fifty to sixty years of age, with the wine fermented with native yeasts and aged in used casks for eight months (seventy percent French barrels and thirty percent American oak). The 2020 version comes in at 14.5 percent alcohol and offers up a bright and sappy nose of black cherries, sweet dark berries, a bit of hung game, chocolate, dark soil tones and a smoky topnote. On the palate the wine is full-bodied, ripe and juicy at the core, with good soil signature, chewy tannins and just a bit of backend heat poking out on the long finish. This is a lot of wine for its price tag! I like it even better in vintages where it is not quite so ripe, but this manages its heat pretty well. It could use a few years in the cellar to soften up its backend tannins. 2028-2045."

88 points View from the Cellar; John Gilman -Issue #103 January/February 2023.

