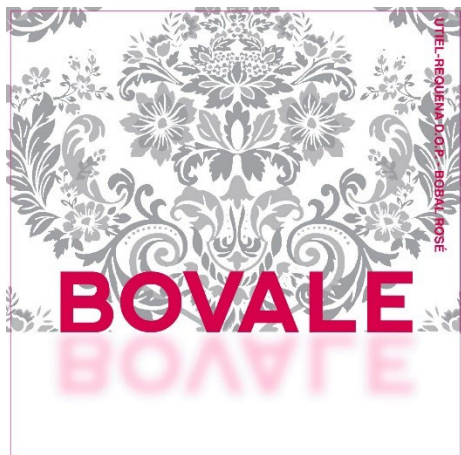


Bovale Rosado 2021 (Rose Wine)



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 | 8437012498525 / 8-437012-498532 / 12 |

Reviews:

“The Bovale Rosado is made entirely from the lovely grape variety of Bobal, with these vines fully forty years of age. The 2021 Bovale Rosado delivers lovely aromatics of white cherry, casaba melon, rose petal, salty white soils and a lovely touch of spice in the upper register. On the palate the wine is bright, full-bodied and succulent, with a fine core, good framing acids and grip and a long, impressively complex finish. I really like the backend lift here. Fine juice. 2022-2025.”

89 Points *View from the Cellar*; John Gilman - Issue # 98 – March-April 2022

