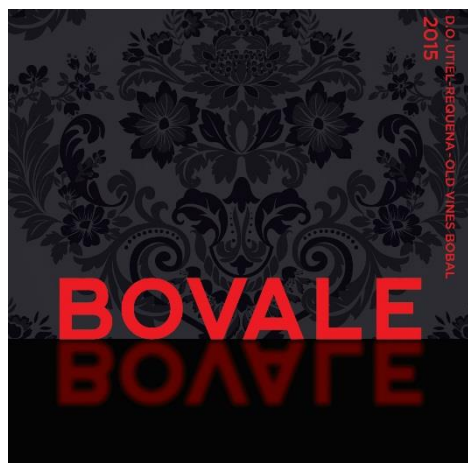


Bovale 2015 (Red Wine)



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 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	8-437012-498044 / 8-437012-498051

Reviews:

“The 2015 Bovale comes in at an even fourteen percent octane and offers up an outstanding bouquet of sappy black cherries, pomegranate, bitter chocolate, chalky soil tones, wild fennel and a nice touch of vanillin oak. On the palate the wine is pure, full-bodied and complex, with lovely focus and balance, a fine core, very good soil signature and a very long, moderately tannic and classy finish. The 2015 is more precise and complex than the good 2014 version [and] is a notable step up in quality. This is really a terrific bottle of wine and at fifteen dollars a bottle, it has to be one of the best red wine values to be found anywhere in the US! Great juice!”

2017-2035

91 points *View from the Cellar* – Issue #67 Jan/Feb 2017

“Glass-staining ruby. Ripe red and blue fruit aromas, accompanied by a cracked pepper nuance and a subtle floral note that builds in the glass. Fleshy and broad in the mouth, showing good depth to the cassis, bitter cherry and dark chocolate flavors. The peppery note returns on the finish, which clings with good tenacity and chewy tannic grip.”

89 points *Vinous Media* - New Releases from Spain Part 1 January 2017

