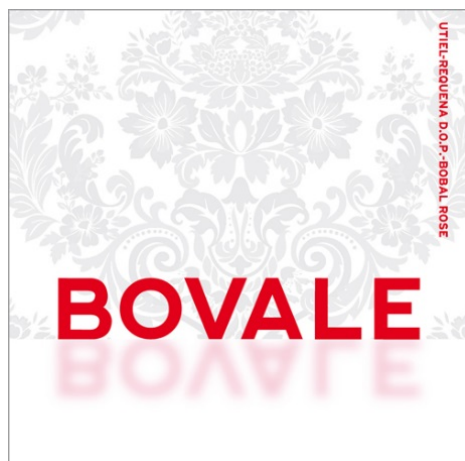


Bovale Rosado 2018 (Rose Wine)



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.

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:

“Light pink blush. The Bovale offers a floral, spicy nose with notes of roses and a touch of cinnamon. It’s crisp and clean on the attack with original flavors of watermelon, pear, citrus, and poached pear, finishing with a lingering chalkiness.”

89 Points *International Wine Review*; "2018 Vintage Rosés from Spain and Portugal" - June 5, 2019

