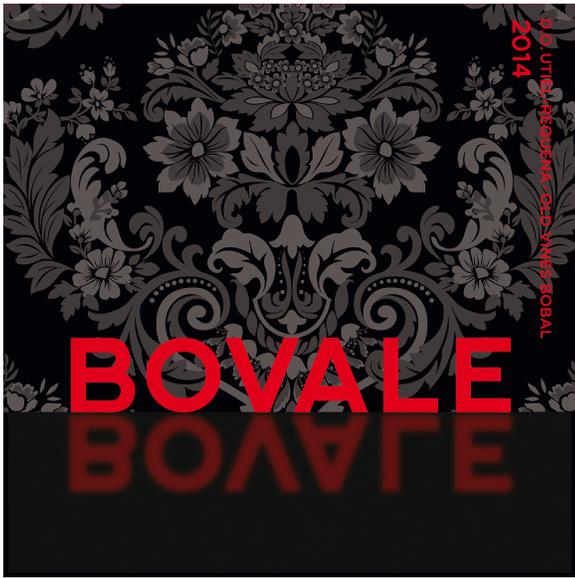


# Bovale 2014



**Winery:** Isaac Fernandez Seleccion

**Region:** Utiel-Requena D.O.

**Grapes:** 100% Bobal

**Winery:** Isaac Fernandez Selection is the newest venture of the famous winemaker, Isaac Fernandez, who has spent more than 25 years producing some of the best wines in Northern Spain. He seeks to respect the identity of each vineyard and to nurture wines that balance power, finesse and purity with the capacity to age. power, finesse and purity with the capacity to age.

**Wine:** The name Bovale comes from the Latin word for shape of the Bobal grape bunch, similar to a bull's head. Bobal is known to have one of the highest levels of anthocyanin (color) of any red wine grape.

This wine is produced from vines aged 60 years and older. They are planted to mainly flat vineyards, at high elevations with the vines growing in brown limestone and clay soils. Vines are trained to wires to allow optimal control of ripening.

Grapes were hand harvested and brought to the winery. After destemming the grapes underwent alcoholic and malo-lactic fermentation in stainless steel tanks. Following fermentation the wine was aged for 6 months in a combination of 70% French oak and 30% American oak barrels.

**Reviews:** Silver Medal 3rd Asia Wine Trophy, Daejeon Korea



“Opaque ruby. Hints of mocha and licorice emerge slowly, complementing smoky, spicy ripe blackberry and mulberry aromas. The palate presents ripe dark berry and floral pastille flavors, with a peppery nuance adding back-end lift and cut. Plush but lively, the finish has good thrust and smooth, easygoing tannins. This wine spent six months in a combination of used French and American oak barrels.”

**89 points** *Vinous Mediterranean Spain January 2016*

“The Bovale bottling from Isaac Hernandez is comprised entirely of old vine Bobal, which is one of the indigenous grapes of Utiel-Requena and is capable of producing quite long-lived wines. These sixty year-old vines lie at an altitude of three thousand feet, which allows for a good diurnal variation and kept the alcohol down to fourteen percent in this vintage. The wine is raised in a combination of seventy percent French oak and thirty percent American casks for six months prior to bottling. The wine is ripe and black fruity in personality, but nicely light on its feet for its octane, and offers up a deep nose of black cherries, chicory, a touch of bonfire, a nice base of soil and a bit of peppercorn in the upper register. On the palate the wine is focused, fullbodied and nicely balanced, with good nascent complexity, moderate tannins and good bounce on the long and ripe finish. This is certainly approachable today, but a few years of bottle age will allow secondary layers of complexity to emerge. A good, solid bottle that should age quite well over the next dozen years or so.”

**88+ points** *View from the Cellar, Issue 61 January/February 2016*



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | [www.grapesofspain.com](http://www.grapesofspain.com)

© 02/2016