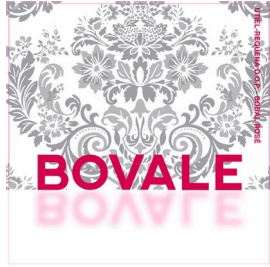


Bovale Rosado 2024 (Rose Wine)



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 Size	8437012498525 / 8-437012-498532 / 12

Reviews:

"The 2024 Bovale Rosé is a delicate, pale salmon color. The wine is made entirely from the Bobal grape and is given a short, two hour maceration period to give the wine its delicate color. The wine's nose offers up a bright bouquet of tart orange, wild strawberries, chalky soil tones and a topnote of dried flowers. On the palate the wine is bright, juicy and full-bodied, with a good core of fruit, fine soil undertow, good focus and balance and a long, bouncy finish. The acids here are pretty gentle in 2024, so I would be inclined to drink the wine over the next year or so. 2025-2027."

88 points View from the Cellar; John Gilman -Issue #117 May-June 2025.

