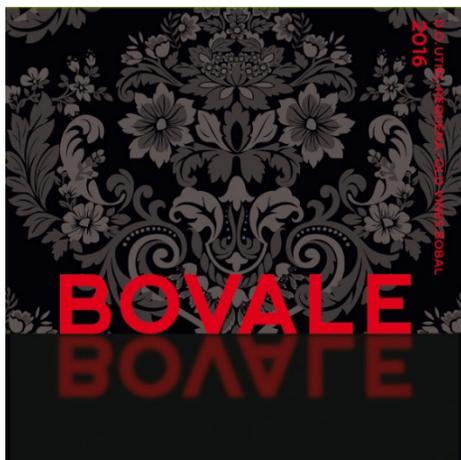


Bovale 2016 (Red Wine)



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 / Pack	8-437012-498044 / 8-437012-498051 / 12

Reviews:

“I was fortunate to travel to Utiel-Requena in March of this year to learn about Bobal, the most extensively planted of all red varieties in Spain (believe it or not!). I was very impressed by the better examples of the breed, but returned to the USA to find a lamentable shortage of good specimens at prices that could tempt those who don’t know Bobal and are (understandably) reluctant to drop serious cash on a wine from a grape variety they haven’t experienced. This is the wine to fit that bill. It shows good “gutsiness” and density, thanks to the high-elevation, old vines from which it was sourced, but without being heavy or tiring to drink, thanks to having been picked before getting too ripe (and then being vinified skillfully and aged for just 6 months in used barrels). Aromas and flavors of mulberries and black cherries are very attractive, with some savory undertones that keep the wine interesting sip after sip. Made by the exceptionally talented Issac Fernandez and imported by the irrepressible Aurelio Cabestrero, this should be relatively easy to find for the category...and an exceptionally good ambassador for it. A wicked good wine to pair with burgers or other un-fussy foods, but certainly not limited to that purpose.” **91 points** *Wine Review Online*; October 15, 2019

“Offers up a lovely bouquet of cassis, sweet dark berries, a touch of coffee grounds, dark soil tones, a bit of roasted game and a gentle topnote of tree bark. On the palate the wine is ripe, full-bodied and nicely soil-driven, with a nice touch of plushness on the attack, a good core, fairly sturdy, but well-integrated tannins and excellent length and grip on the well-balanced and complex finish. This is approachable today, but will be even better with a few years in the cellar to allow the tannins to soften up a bit. This is a great value, as Bobal so often is! 2018-2035.” **90 points** *View from the Cellar*; Issue #78 - December 2018

“Inky ruby. Primary red/dark berry and vanilla scents are given spicy lift by a suggestion of white pepper. Juicy and seamless in texture, offering plush blackberry, bitter cherry and floral pastille flavors that tighten up steadily on the back half. The smooth, appealingly sweet finish echoes the cherry note and betrays no tannins. (all destemmed grapes; 70% French and 30% American oak) Drink 2020 – 2025.” **90 points** *Vinous Media*; “Mediterranean Spain: Diversity and Consistency” – April 2019

“Smoky blackberry and dark-plum flavors are robust and convincing, while this Bobal is grapy, meaty and showing rubbery tannins on a full palate. Blackberry and prune flavors come with mild oak and barbecued notes, while this is steady on a fruity, balanced finish.” **89 points** *The Wine Enthusiast*; August 2019

