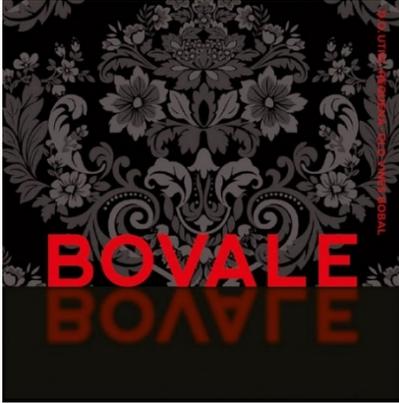


Bovale 2019 (Red Wine)



Isaac Fernández Selección is a unique collaborative venture between two individuals – Isaac Fernández 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:

“Deep, brilliant ruby. Smoke-tinged cherry-vanilla and dark berry scents pick up a floral topnote with air. Seamless and focused on the palate, offering black raspberry and bitter cherry flavors and a sweetening touch of mocha. Closes long and smooth, with a repeating cherry note and just a hint of tannins. 2022- 2027”

90 points *Vinous*; Josh Reynolds – March 2021

“This very, very strong value wine shows the hearty honesty of the Bobal variety sourced from older vines in the area inland from Valencia, quite deftly rendered by winemaker Isaac Fernandez. Really just medium-bodied but packed with delicious flavors recalling dark plums and mulberries, it is rounded in texture and very inviting either as a stand-alone sipper or a partner for an especially wide range of dishes, thanks to its very well integrated acidity and tannin. No kidding, you could easily enjoy this with grilled salmon or just as easily with lamb chops. Great juice, deftly vinified.”

90 points *Wine Review Online*; Michael Franz – Issue: December 1, 2020

“This wine is composed entirely of Bobal, which is a grape that I like very much. These particular vines are between fifty and sixty years of age, planted on crumbling brown limestone soils. The grapes are completely destemmed, the wine is fermented with indigenous yeasts and aged for eight months in used barrels, with seventy percent of the casks of French origin and the rest of American oak. The 2019 Bovale comes in at 14.5 percent octane and offers up a vibrant nose of black cherries, dark berries, smoked meats, bonfire, wild fennel and a fine base of chalky soil tones. On the palate the wine is deep, ripe and full-bodied, with a good core of fruit, broad shoulders, buried tannins and a long, nascently complex and ever so slightly warm finish. Good juice that is approachable today but will also age well. A super value, as this retails in the US for \$16 a bottle! 2021-2045”

89 points *View From The Cellar*; John Gilman – Issue #91 January/February 2021

“This very, very strong value wine shows the hearty honesty of the Bobal variety sourced from older vines in the area inland from Valencia, quite deftly rendered by winemaker Isaac Fernandez. Really just medium-bodied but packed with delicious flavors recalling dark plums and mulberries, it is rounded in texture and very inviting either as a stand-alone sipper or a partner for an especially wide range of dishes, thanks to its very well integrated acidity and tannin. No kidding, you could easily enjoy this with grilled salmon or just as easily with lamb chops. Great juice, deftly vinified.”

2.5 stars (Excellent/Extraordinary) *The Washington Post*; Dave McIntyre – February 11, 2021

