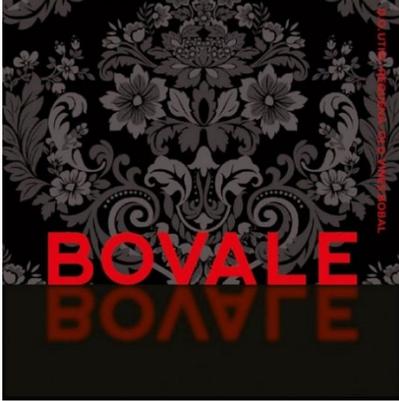


# Bovale 2020 (Red Wine)



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.

<b>Appellation</b>	Utiel-Requena D.O.
<b>Grapes</b>	100% Bobal, from 50-60 year old vines
<b>Altitude / Soil</b>	925 meters / broken, brown limestone with high proportion of marine fossils
<b>Farming Methods</b>	In transition from traditional methods to sustainable; dry farmed
<b>Harvest</b>	Hand harvested fruit
<b>Production</b>	Destemmed grapes were fermented with native microbes in stainless steel tanks
<b>Aging</b>	Aged for 6 months in used, 70% French and 30% American oak barrels
<b>UPC / SCC / Pack</b>	8-437012-498044 / 8-437012-498051 / 12

## Reviews:

“I always like this bottling of Bobal from Isaac Fernández and the 2020 version is no exception, but the wine is a bit of an outlier stylistically from recent releases. The wine seems a bit riper than customary in this vintage, coming in at a stated 14.5 percent octane and offering up a complex nose of raspberries, a touch of sultana raisin, dark soil tones, lovely spice tones, a touch of violet, coffee grounds and cedar. On the palate the wine is deep, full-bodied, complex and a bit raisiny in personality this year, with good acids, buried tannins and a long, complex and gently warm finish. This has good balance for its ripeness level, but I would guess that hydric stress came into play in the vines this year for this wine, causing a bit of raisining of the bunches, concentrating acids, sugars and tannins, so that some of the customary charm of this bottling is not to be found here. It is still well-made, but not in my sweet spot stylistically in this vintage. 2022-2035.”

**87 points** *View from the Cellar*; John Gilman – Issue #98 March/April 2022

