



Grape variety | 100% Bobal

Ageing | Fermented and aged 18 months in new French oak barrels. Minimum 10 months aged in bottle in our cellar.



Vineyard | Single Estate "La Beata" prelixoerix centenary plot. Bush conducted system, non-irrigated at an altitude of 780 m on a clay-limestone soil. Low yield, no more than 1kg/vine.



Harvesting | The areas for harvesting are selected after a close monitoring of grape ripening. Only those vines which express the essence of the vineyard, the homeland, are harvested. Harvest is done handpicking the grapes at the first light of dawn in 15 kg boxes, at the end of September, at optimum ripening.



Elaboration | Table selection to enhance the terroir of this hundred year old vines. The grape maceration takes place in 700 litres French oak barrels. Maceration length will depend in tasting and vintage potential. Manual "pigeage", intense and smooth, aiming to respect the skins to the maximum. Craftily racked into new French Allier oak where it makes the malolactic fermentation and matures for 18 months. Naturally clarified and stabilized.



Bottling | Just the best barrels, those which brings the taster back to Finca La Beata terroir, are selected. The key issue is respecting the vintage singularity in order to trace an authentic profile and reflect its personality. Free of physical-chemical treatments. The bottles will rest in the silence of our cellars for as long as the evolution requires, seeking a surprising wine when tasted.



Tasting notes | Very intense cherry red colour and dense legs. Great aromatic complexity, red and black fruit compote, with Mediterranean bushes (lavender, rosemary), with a mineral and spicy finish and with balsamic reminiscence. High concentration and structure in taste. Ripe and smooth tannins. Integrated acidity in the palate that emphasises the bouquet and its long aftertaste.



Food pairing | All type of spiced or smoked meats and stews, cold cuts and cured cheese. It is a perfect wine even after the meal due to its diversity, it keeps surprising with the evolution in glass. High ageing potential.



ANALYSIS

Alc. | 14,5 % vol.
Total acidity | 6,62 g/l tartárico
Volatile acidity | 0,62 g/l
pH | 3.37
Residual sugar | 1,50 g/l
Service temperature | 16°C

FORMAT

Bottle | 75 cl.
Box | 6 bottles.



LOGISTICS

Boxes per Pallet
108 - EUR
144 - AMER



Weight per Box
9,25 Kg

