

BOBAL

SENDA

2016

Apellation: Vino de la Tierra de Castilla PGI (Protected Geographical Indication).

Vintage: 2016.

Grape variety: Bobal 100%.

Total production: 2.500 cases (9L).

Age of vines: 35 years.

Size of vineyard: 20 he.

Yield kg/hectare: 3.500 kg/he.

Elevation above the sea level: 2050 feet average.

Soil composition: Pebbles, boulders, clay and sand.

Vinification: 20% of must is extracted at the commencement of the barrelling. The fermentation is carried out at a temperature of 72 degrees F. After the alcoholic

fermentation, the wine is devatted into concrete containers where the malolactic fermentation is undertaken. It is decanted again twice more until its bottling prior to the end of April.

Alcoholic volume: 14%.

Ph: 3,7.

Total acidity: 5,5 g/l.

Residual sugar: <2 g/l.

Award: Primer premio Vino Jóven. Vinos de Cuenca 2017.

Comentary: For the elaboration of the Senda 66 Bobal, a commitment is made to using the oldest vines of the winery, cultivated in glass and always harvested manually.

TASTING NOTES

The intense violet red **color** gives way to an aromatic palette composed of blackberry, strawberry and wild black berry yoghurt nuances combined with spicy nuances; the **flavor** reaches its maximum expression, it is silky, without being astringent and rounded volume. Dairy and wild berry **aromas** accompanied by pleasant liquorice nuances.



"The "Senda" (path) is defined by the passage of time and travellers. Such as the priest who travelled on that same path due to the appreciation he felt for the local wines of the area."

TYPE OF BOTTLE: Burgundy.
Capacity: 0,75 cl.
Height: 300 mm.
Full Weight: 1137 g.
EAN: 8437008528137



PRESENTATION
N° bottles per case: 12.
Dimension: 333x250x304 mm.
Full Weight: 14,17 kg.



AMERICAN PALLET: VMF
N° bottles per pallet: 840.
N° cases per pallet: 70.
N° layer per pallet: 5.
Weight of pallet: 1017 kg.



EUROPALLET
N° bottles per pallet: 600.
N° cases per pallet: 50.
N° layer per pallet: 5.
Weight of pallet: 720 kg.

