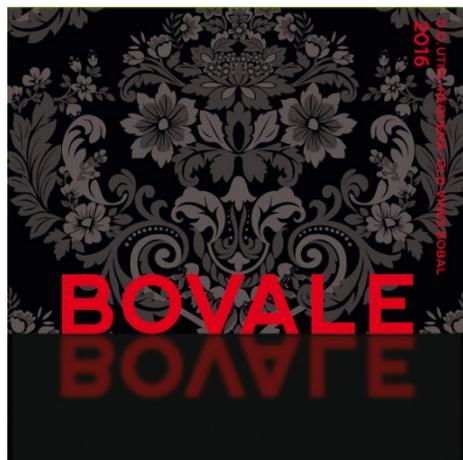# Bovale 2016 (Red Wine)

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:

"The 2016 Bovale comes in at fourteen percent octane and 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 - November/December 2018