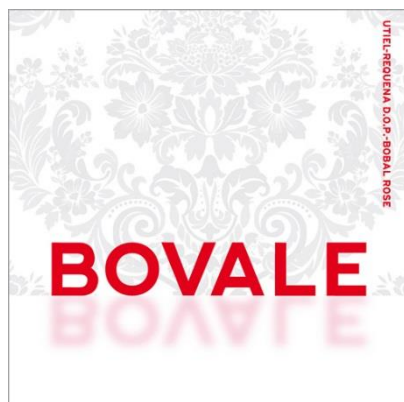


# Bovale Rosado 2018 (Rose Wine)



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. Bovale is the old Roman name for the local grape, Bobal, grown in the mountains of southeastern Spain.

<b>Appellation</b>	Utiel-Requena D.O.
<b>Grapes</b>	100% Bobal, from the single, 40-year old Ladera Fuentesca vineyard
<b>Altitude / Soil</b>	900 meters / broken, brown limestone with high proportion of marine fossils
<b>Farming Methods</b>	Sustainable methods
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Short, 2 hour maceration at low temperature, pressed, followed by cool fermentation in stainless steel tanks
<b>Aging</b>	Aged for a few months on fine lees prior to bottling
<b>UPC / SCC</b>	8437012498525

Reviews: No reviews for the 2018 vintage yet. The following review is for the **2017 vintage**.

“Very pale pink. Ripe red berry and floral scents and flavors are accompanied by a spicy note and a subtle herbal quality. Fleshy but lively as well, showing seamless texture, good heft and repeating spiciness on the nicely persistent finish.” – Josh Reynolds  
**89 Points**, *Vinous Media* June 2018

