

# DUQUE DE ARCAS

## SOLO BOBAL



Designation of Origin:  
UTIEL - REQUENA

Weather:  
CONTINENTAL WITH  
MEDITERRANEAN INFLUENCE

Soil:  
FRANCO - CLAY

Altitude:  
600 - 800 METERS

Age of the vineyard:  
25 - 30 YEARS

Type of agriculture:  
INTEGRATED AGRICULTURE

**Type of wine:** Barrel Aged Red

**Varieties:** Tempranillo - Cabernet Sauvignon

**Consumption temperature:** 10 to 12 °C

**Look:** Clean looking, intense with notes of cherry red.

**Smell:** Intense aromas of very ripe wild fruits, wrapped in honey tones, vanilla, nuts, cinnamon and clove from the oak.

**Taste:** Entrance with pronounced character, and at the same time, friendly and balanced by the kind tannins of the wood and the roundness of its aging in the bottle.

**After Taste:** Very long, balanced and friendly, but at the same time with the character that gives it the power of the Bobal variety. Ideal for sausages, cheese and meats.

**Observations:** Wine from strains over 45 years of our native variety Bobal, specially selected from our farm Casa Garrido, with a production of less than 4,000 Kg/Ha, which has been cared for and pampered, respecting the natural process, both in the production as in the aging of 12 months in French and American oak barrels, in order to raise its characteristics to the maximum expression.