

# DUQUE DE ARCAS

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## SOLO BOBAL



Designation of Origin:  
UTIEL - REQUENA

Climate:  
Continental with  
Mediterranean Influence

Soil:  
Loamy - Clay

Altitude:  
600 - 800 meters

Vineyard Age:  
50 years

Type of Farming:  
Integrated Farming

**Wine type:** Barrel-aged red wine  
**Varieties:** Tempranillo - Cabernet Sauvignon  
**Serving temperature:** 10 to 12 °C

**Appearance:** Clean and intense, with cherry-red highlights.

**Nose:** Intense aromas of very ripe wild berries, enveloped in honeyed notes, vanilla, nuts, cinnamon, and clove from the oak.

**Taste:** A pronounced yet smooth entry, balanced by gentle tannins from the oak and the roundness imparted by bottle aging.

**Aftertaste:** Very long, balanced, and smooth, yet with the character imparted by the power of the Bobal variety. Ideal for pairing with cured meats, cheese, and meats.

**Notes:** This wine comes from vines over 45 years old of our native Bobal variety, specially selected from our Casa Garrido estate, with a yield of less than 4,000 kg/ha. It has been carefully nurtured, respecting the natural process, both in its production and during its 12-month aging in French and American oak barrels, to bring out its full potential.