

DUQUE DE ARCAS

BOBAL BLANC

**Designation of Origin:**

Utiel - Requena

Climate:

Continental with
Mediterranean influence

Soil:

Loam - Clay

Altitude:

600 - 800 meters

Age of the vineyard:

50 years

Type of agriculture:

Integrated agriculture

Type of wine: Blanc de Noirs

Varieties: Bobal

Alcohol grade: 12%

Consumption temperature: 4 a 6 °C

Look: Clean and bright in appearance, pale yellow with green reflections.

Smell: fresh aromas of a young wine in which the tones of wild strawberry, ripe white fruits and white flowers are in perfect harmony.

Taste: in the mouth it presents a balanced acidity that, together with its unctuousness, gives it volume in the mouth with a long finish.

Observations: White wine made from our native red Bobal variety from vines planted on our Parreño and Casa Garrido estates, on loamy soil, at an altitude of between 724 and 850 meters above sea level, with a Mediterranean climate with continental influence and extreme temperatures, which allows for excellent maturation. We develop exhaustive quality controls, first in the vineyards and then in the winery, in order to bring to the bottle an exclusively natural product, from the vine to the glass.