

DUQUE DE ARCAS

BLANCO BOBAL



Designation of Origin:
UTIEL - REQUENA

Climate:
Continental with
Mediterranean Influence

Soil:
Loamy - Clay

Altitude:
600 - 800 meters

Vineyard Age:
25 - 30 years

Type of Farming:
Integrated Farming

Wine type: Blanc de Noirs

Grape variety: Bobal

Alcohol content: 12%

Serving temperature: 4 to 6 °C

Appearance: Clean and bright, pale yellow with green highlights.

Nose: Fresh aromas of a young wine, where notes of wild strawberry, ripe white fruit, and white flowers are in perfect harmony.

Taste: On the palate, it presents a balanced acidity that, along with its creaminess, provides volume and a long finish.

Notes: This white wine is made from our native Bobal red grape variety, grown on our Parreño and Casa Garrido estates, on loamy soil at an altitude between 724 and 850 meters above sea level. The Mediterranean climate, with continental influences and extreme temperatures, allows for excellent ripening. We implement rigorous quality controls, first in the vineyards and then in the winery, to ensure that the product is exclusively natural, from vine to glass.