

# SIERRANORTE

bodega

## PASIÓN DE BOBAL ORGANIC RED 2022

### GRAPE VARIETIES

Bobal 100%



### VINEYARD AND TERROIR

Location: Ladera Fuenteseca.

Altitude: 920 metres.

Climate: Continental made milder by Mediterranean influence.

Soils: Limestone-rich with permeable textures.

Age of the vines: 60 years.

Growing system: Cordon Royat.

### VINE-GROWING

The grapes for this vegan and organic wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

### WINE-MAKING

This wine comes from our 60 year-old vineyards, where the necessary balance and quality potential for the production of wines of character are clearly present. The grapes are harvested and collected in small crates at the end of October. On arriving at the cellars, the bunches are carefully sorted. The vinification is long and specially adapted, beginning with a pre-fermentation cold soak, followed by a short alcoholic fermentation at low temperatures. The wine then undergoes its malo-lactic fermentation in 100% new French oak barrels where it also ages for up to 6 months. Finally, the fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

### TASTING NOTES

A very deep black cherry colour with a light-purple rim. On the nose, nice red berry and black fruit aromas, such as strawberries, raspberries and blackcurrants are underpinned by creamy, slightly toasty oak, together with touches of spice and liquorice. Very flavoursome on the palate, fruit-forward, with rounded tannins, good acidity and slight hints of vanilla, smoke and toast. A wine with both individual character and harmonious balance.

### SERVING RECOMMENDATIONS

Excellent with hearty meals such as red meat, game or duck. Also with strong cheese, pâtés, rice dishes or pasta with sauce.

Best served at a temperature of 16-18°C.

**ALCOHOLIC DEGREE 14.**

**AVAILABLE IN BOTTLES OF 75cl.**

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