

Finca
CASA LO ALTO



FINCA CASA LO ALTO BOBAL EXCEPCIONAL
D.O.P. UTIEL-REQUENA

Finca Casa Lo Alto Bobal Excepcional originates from the finest areas of the Estate on vines over 45 years old, with a production of less than 2 kg per plant. A minimum of twelve months' ageing in new American and French oak make it a wine with a rich and elegant character.

Production Area

Protected Denomination of Origin Utiel-Requena. Continental climate with Mediterranean influences. Large day-night temperature variations. Average annual temperature: 13°C. Lime-clay soils.

Grape Variety

100% Bobal

Vinification

Selection of the best bobal grapes at their optimum point of polyphenolic ripeness. Winemaking in stainless steel vats under temperature control and using selected yeasts. A minimum of 12 months' ageing in new French and American oak casks.

Tasting Note

Colour: Intense garnet with violet reflections.
Aroma: Intense aroma with notes of berries and flowers.
Taste: Unctuous, with good body, smooth and mature tannins, and balanced and well-integrated acidity.

Serving Suggestions

Finca Casa Lo Alto Bobal Excepcional is an ideal wine for accompanying red meats, game, duck, etc., and even cured cheeses. Serve at 16-18°C.

Harvest

2018

Alcoholic Degree

15.5% vol.

Available in

750ml

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