

Bonica, Bobal

*Organic and vegan
certified wine,
biodynamic agriculture*



DESIGNATION OF

ORIGIN:	Valencia
CLIMATE:	Mediterranean
GRAPE:	Bobal
SOIL:	Brown, stony, limestone, clayey
ALTITUDE:	725-850 meters
VINE AGE:	30-45 years
AGRICULTURE:	Organic Certified, biodynamic
PRUNING:	Espaldera and vaso
PRODUCTION:	2800 cases



Bonica is made by suitably combining technology and innovation with the tradition in the cultivation of agricultural holdings of three generations, using ecological methods to obtain the best wines. The situation of the vineyards is in the municipality of Requena, Valencia. With cold winters, mild springs and autumns, hot and dry summers. The lands have different textures, predominantly limestone, clay, round edges and gravel. In this way, the appropriate combination of climate and "terroir" that our location presents, favors the obtaining of wines with ripe tannins. Bonica is a wine obtained by means of the native variety of Bobal grape, coming from old vines with low production and manual harvesting.

Bonica is a cuvée made by the Pastor Gilabert Family in collaboration with the oenologist and viticulturist R. Valiente, a pioneer in organic and biodynamic farming in Requena, Valencia.

Vinification: Grapes from old vineyards harvested manually. Fermented in stainless steel tanks with indigenous yeasts, subsequently aged for 6 months in French barrels. With a light filtering afterwards before bottling.

Character: It has a ruby red color, medium layer and a nice trim.

On the nose, this is where this monovarietal is shown. Aromas of red fruit and certain mineral notes characteristic of the soil and the area. In the mouth it is strong and sweet. Fresh acidity, ripe and velvety tannins, quite long and persistent finish.

Gastronomy: All kinds of meats, sausages, barbecues and cheeses.

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