



# VERA DE ESTENAS

## BOBAL

### ORIGIN

Utiel, Valencia, Spain.

### VARIETIES

100% Bobal.

### VINEYARD

Various parcels of organically farmed bush vines 58-95 years of age, planted on calcareous clay alluvial soils at 730-760m elevation in the heart of the D.O. Utiel-Requena.

### VINIFICATION METHOD

Each parcel was harvested separately as they achieve optimal ripeness. The grapes were destemmed and macerated on skins for about 12 days in concrete tanks with daily pump-overs until primary fermentation was complete. The juice was then gravity-fed off the skins to complete malolactic fermentation and aged 3 months in concrete before finally being transferred to used French oak barrels for 5-6 months before bottling.



### PRODUCER PROFILE

Founded in 1945 by Francisco Martinez Bermell, Vera de Estenas has been crafting wines from their 47 hectares of estate fruit since their inception. Situated at 800m elevation near the mouth of the Estenas river near the foot of the Sierra del Remedio mountains, their en vaso trained vineyards run northwest to southeast along a broad swath of calcareous clay soils. Summer brings scorching heat, but a cooling wind called the Solano brings relief, and nighttime temperatures can drop substantially due to the high elevation, helping to preserve acidity in the grapes. Under the current leadership of Felix Martinez, Vera de Estenas is producing some of the region's most compelling wines from Bobal vines as old as 100 years.