

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Felix Martinez

Appellation Utiel-Requena

Climate Mediterranean, Continental

Varieties Bobal

Soil Chalky, Clay-Calcareous

Elevation 800 meters

Vine Age 50 years

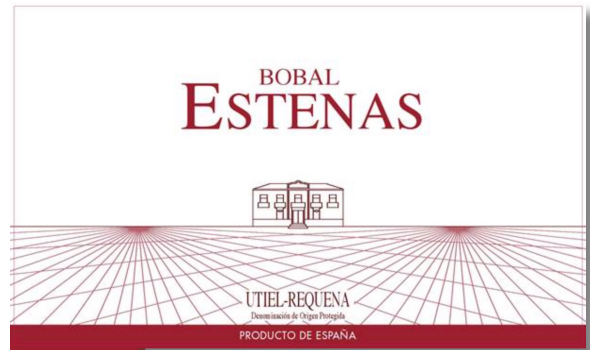
Pruning En Vaso

Farming Practicing Organic

Production 3,500 cases

Vera de Estenas

Bobal 2106



Established in 1945, **Vera de Estenas** is one of the most traditional producers with some of the oldest vine holdings in the region. The family's mission is to preserve the production of wines from the local Bobal grape utilizing organic farming and traditional winemaking methods.

The **DO Utiel-Requena** is centered around the two towns which give it its name, and sits at 800 meters elevation about 50 miles inland from the Mediterranean coastal city of Valencia. The vineyards generally sit on slopes running from the northwest to southeast, and although harshly continental in climate, the region possesses two river valleys that help moderate temperatures, along with a cool wind that blows off Spain's central Meseta called the *Solano*. Wine production goes back to pre-Roman times. The DO was established in 1957 and is considered the ancestral home to the **Bobal** grape, which is a variety that has been historically used in anonymous blends of bulk wine. Within the last few decades, a small group of quality-minded producers have revitalized fine wine production from this oft-misunderstood grape.

The grapes are harvested by hand, and the wine is fermented in concrete tanks with native yeast, and raised half in concrete and half in used American oak barrels for 8 months. It is medium bodied, ripe, with bright acidity and shows notes of damson plums, spice, and earth.