

Utiel-Requena D.O.

LA FINCA 2021



GRAPE VARIETIES

100% Bobal

VINEYARDS

We produced a fine quality wine whose grapes come from a single plot of 5 hectares harvested purely by hand. Located at an elevation ranging from 600 to 900 meters above sea level, this region boasts a unique combination of factors that contribute to the creation of exceptional wines. The Mediterranean breezes coupled with the varying altitudes and wide diurnal temperature range, create an idyllic setting for vine growth. Warm days and cool nights produce a slow ripening of our grapes, good aroma concentration and complete polyphenols maturation.

VINIFICATION

The wine is fermented and aged for 12 months in 800L clay amphoras called « Tinajas » with a frequency of 432Hz, the frequency of the earth. These vibration keep the wine in perpetual motion, guaranteeing optimal fermentation.

TASTING NOTES

Tinajas provide, in addition to an unrivalled minerality, a deep expression of freshness and a fruity sensation. With music, the aromas are more developed, the wine fruitier, its typicity more marked.

FOOD PAIRING

La Finca will reveal all its flavours when accompanied by grilled meat. You can also enjoy it with chorizo paella or Couscous with braised lamb shanks.

ALCOHOL CONTENT

14%

