



# Bodegas Altolandon, Mil Historias Bobal, Manchuela, Spain, 2020

## Producer Profile

Owner & winemaker, Rosalia Molina, makes organic wines in one of Spain's highest altitude wineries. Her mission is to make wines that express the typicity of DO Manchuela: the vineyard, the altitude and the varieties planted.

This is a climate on the edge of what is possible: at 1,100 metres above sea level, the grapes experience a large diurnal range that encourages even ripening and helps to retain natural acidity. Rosalia's vineyards are certified organic, she uses only natural fertilisers, promoting biodiversity by welcoming chickens, sheep and pigs from local farms to roam the vineyards freely. Grapes are hand harvested and vinified as naturally as possible with native yeasts and little other intervention. The wines are then aged in clay amphora and some in French oak to give texture and complexity.

## Viticulture

The vineyards face north-south, at about 11 metres surrounded by mountains but on a flat plain. The vineyards are farmed organically, sustainably and biodynamically with vines cordon trained and spur pruned.

## Winemaking

Harvested late, by hand and never before the 12th October into 12kg cases. The colour is extracted in 6000 litre inox tank. Skin contact for 2 to 3 weeks at a controlled temperature before an alcoholic fermentation which is spontaneous, with gentle pumping over for 5 weeks. Pressed directly to 3rd use, 225 Litre French oak barrels, where the malolactic fermentation takes place, also in a natural and spontaneous way for about 4 months. Stabilisation is also natural and during the coldest months, temperatures can go to minus 15° C.

## Tasting Note

A deep cherry colour with violet tints. The aroma is intense, full of ripe red seasonal fruit (cherries, blackberries, blackcurrant), subtle hints of violets, rosemary and a touch of black pepper. This Bobal shows distinctive power, vibrant fruit, freshness with soft and ripe tannin. It is spicy and juicy with a well rounded palate with a fascinating crunchy-fruit freshness. The finish is gently tannic combined excellent depth.

## Food Matching

Best with richly flavoured meat. Roasts, cheeses and cold cuts.



Product code: 2194

### Technical Details

#### Varieties:

Bobal 100%



**ABV:** 13%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

#### Oak Ageing

**Time:** 4 Months

**Type:** French

**% wine oaked:** 100

**% new oak:** None

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