



Iberijos

Upès

Maloco

Producer: Bodegas Luis Corbí Coloma

Region: DOP Valencia

Grape variety: 100% Bobal

Vintage: 2019

ABV: 14%

Vineyard: Clayey and calcareous soil with sandy texture. The vineyards are 40 to 50 years old.

Aging: Once the alcoholic fermentation is finished, the wine is transferred to new French oak barrels for malolactic fermentation and remains 4 months. It is then left for 2 more months in clay eggs to polish tannins and clean the wine.

Elaboration: Minimal treatment in the vineyard with very low yields. The climate of the vintage favors a perfect balance between alcohol, acidity and tannins. The grapes are harvested by hand in 15kg boxes and then fermented in French oak vats.

Tasting note: The wine has a medium-high intensity cherry red color that, despite the aging time. On the nose it has high intensity of ripe red fruit, candied cherry blackberry. In the background the aromas of cedar, ground pepper, balsamic and mineral notes add complexity to the wine. Medium acidity on the palate with ripe and powerful tannins. Medium intensity of red fruit, strawberry, raspberry and clove with a long finish distinguished by a mineral earthy touch.

Pairing: Is paired well with sticky rice, white meat, red meat, fish stew and in general with any dish of medium or high intensity.