

MARSILEA BOBAL TINTO JOVEN / EONLOGICA OLEANA, C.B. -MARSILEA VINOS / 2019 / VALENCIAN COMMUNITY / SPAIN

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PRODUCER

A family-owned winery and cellar; 60 hectares of vineyards around the small village of Sinarcas, on an 800-metre high plateau inland from Valencia and close to the border with Castilla-La Mancha, surrounded by a pine forest. Sebastian Mancebo makes terrific organic wines mostly from native Bobal, alongside alternatives like Gewürztraminer.

VITICULTURE + VINIFICATION

Our vines are typically more than 40 years old and planted at altitudes of 900 meters. The climate is continental with hot summers during the day and cold during the night. Winter is dry and very cold, often with strong snowfall. The grapes are hand-sorted before the fermentation. The partially crushed grapes are then subjected to low temperature for the extraction of primary, fruit aromas. The fermentation is done at low temperatures (18°C) in temperature controlled tanks. Fermentation is carried out with indigenous yeast, we do not use commercial yeast. Daily pump-overs are done until the end of fermentation, with a rise in temperature till the end of fermentation up to 25°C. The encubado is of 15 days minimum. Malolactic fermentation is carried out with indigenous bacteria. No commercial bacteria are used. Malolactic fermentation is made in stainless steel tanks. We don't use oak barrels, we produce young wines, wines aged sur lie and then bottle aged before release.

TASTING NOTE

A brilliant cherry-red colour, of medium intensity and purplish highlights. It has a bouquet of wild flowers and a salty minerality, typical of the region's soils. Forceful yet velvety on the palate. Fruity with notes of blackberries, it hides a slight bitterness that balances the fruit, with a persistent and long finish.

FACTS + STATS

SEBASTIAN MANCEBO
100% BOBAL
VALENCIAN COMMUNITY
0.750L
NATURAL CORK
12.5%
0.9 G/L
4.8 G/L
NO
YES
YES
60 MG/L
12



