

Aranleon 2020 Encuentro Bobal

WineWise Code	SAR-ENC20
Country	Spain
Region	Valencia
Color	Red
ABV	12.6
Acidity	4.3
Residual Sugar	<2
Closure	Natural Cork
Annual Cases Produced	8000 bottles
Varieties	100% Bobal
Maceration Notes	3 weeks with regular pumpovers
Pumpover / Punchdown	1-2 every 24 hours
Destemming	Whole Cluster
Fermentation Vessel	Concrete
Fermentation Duration	20 days
Aging Method	Stainless Steel
Filtered	Yes
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 30 mg/L
Vineyard Name	Finca Casa de la Viña
Soil Type	Calcareous
Elevation (meters)	731
Vineyard Aspect	Northeast
Vine Age (years)	30
Vine Yields (hl/ha)	60
Farming Practices	Certified Organic
Vine Training Notes	non-irrigated trellised vines
Grape Picking	Hand-harvested

WineWise Notes on the Wine:

Before the rise of Tempranillo, Bobal and Garnacha were the dominant black grapes grown in Spain. Garnacha has staged a huge comeback in esteem in recent years, due to the efforts of such proponents as our own Frontonio. Maybe it is now the turn of Bobal, which can turn out utterly delicious wines like this one. Juicy and smooth, but with a reassuring lick of asperity, it evokes blackcurrants on the nose and offers sheer pleasure on the palate. Ridiculously cheap for the quality, especially considering the well-known additional expense of organic production.



WineWise Notes on the Producer:

100 miles inland from Valencia lies this impressive estate run by a husband-and-wife team since 2000, and certified organic since 2007. Its 120 hectares are divided among four fincas planted to several different varieties, both indigenous and not. The vinification is conducted in a newly-constructed facility dug six meters below the original building, so all essential functions can be conducted by gravity-feed. The wines are lusty and full of flavor and life, but are always within bounds. The labels are whimsical and attractive and the prices beyond fair. We think we have discovered a winner here.