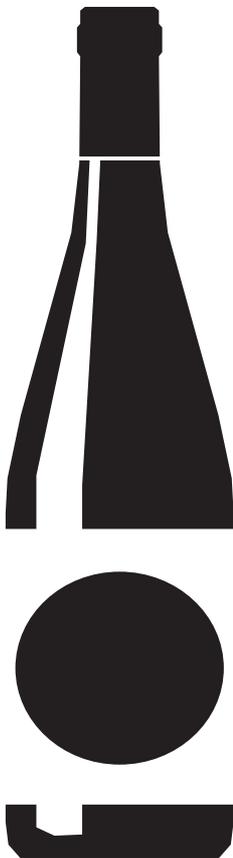




Baldovar 17, 46178 Alpuente
Valencia, España
bodega@baldovar923.es
+34 652053831/+34 617426717/+32 471513629



berandía | baldovar 923 | bobal

Concept

A high altitude Bobal. A wine with long aging that transmits all the freshness and vivacity of its north-facing vineyard. The Bobal from Alto Túria.

Variety and vintage

Bobal 2018.

% Alcohol

11,5%

Production

1579 Bottles.

Altitude

960 - 1170 msnm.

Soil

Loamy-sandy calcareous colluvium.

Age of vines

20 - 30 years old.

Pruned

Vines in goblet.

Climate

Cold and dry high altitude Mediterranean with continental influence. The high altitude results in significant thermal variation between daylight and night.

Rainfall

Vintage 2018 < 400 mm.

Viticulture

Ecological viticulture in conversion. No pesticides or fertilizers of chemical synthesis are used: we only treat vines with powder sulfur and a horse-drawn ecological preparation that we apply by hand. We do not use tractors in treatments to minimize the compaction of the soil. We till the soil the minimum possible to maintain the indigenous vegetation cover for the longest time possible. This gives our vineyards the right balance in terms of diversity of microorganisms and insects and it also helps us in controlling their vigor. All our vineyards are worked by our team and each task is conducted following the lunar calendar.

Oenology

Minimum intervention in the cellar. No additives are added to the wine: we do not use clarifiers, enzymes, yeasts, or nutrients. We only use a minimal dose of sulfur (32 mg/l) to prevent oxidation and contamination. In the cellar we also follow the lunar calendar for all oenological actions, from the entry of the grapes in the cellar to the bottling.

Harvest

Manual in boxes, with exhaustive selection in field.

Elaboration

Manual discharge in the cellar, where we make a second selection of the best grapes. The grapes are destemmed and crushed before starting the alcoholic fermentation.

Fermentation

Spontaneous fermentation with native yeasts and controlled temperature. We perform a daily light batonage.

Aging

Total aging of 18 months in French oak barrels of 500 liters and in stainless steel tanks.