

# BIFTU



## ORIGIN

D.O. Utiel-Requena | Valenciana, Spain

## VARIETY

100% Bobal

## VINEYARD

Produced from sustainable, non-irrigated estate vineyards. From selected plots of globet-pruned vines planted in calcareous-clay and sandy loam soils. Average vine age is 55 years.

## ALCOHOL

14%

## PROCESS

Grapes are handpicked, sorted and processed for a cold soak. Fermentation is carried out slowly under cool conditions over a 2-3 week period. Malolactic fermentation and aging occur over 5 months in medium toast French and Hungarian oak barrels.

## TASTING

A medium-bodied charmer with bold Mediterranean warmth and ripeness. Expressive blueberry, blackberry and dark plum mingle with earth and leather.

## WINERY

Familia Bastida has a deep commitment to their Bobal vineyards in Utiel-Requena; it's here the heritage vines were planted after proving resistant to the spread of Phylloxera through Europe in the 1900s. These plots produce some of the best examples of unique, value-driven wines in this part of the world, something winemaker Juan Miguel Benitez first recognized while studying oenology and viticulture in the city of Requena. After joining the Bastida family's operations, Juan Miguel's ambition to explore Bobal's potential was met with enthusiasm, leading back to the vineyards where his love for this grape began more than 20 years earlier.

### D.O. Overview :

**Under Vine** : 34,000 ha (84,015 ac)

**Vineyard Elevation Range** : 600-900 m  
(1,968-2,952 ft)

**Climate** : Severe Continental

**Soil Types** : Dark soil over limestone

**Primary Red** : Bobal, Tempranillo,  
Garnacha, Cabernet Sauvignon, Merlot, Pinot  
Noir, Petit Verdot, Cabernet Franc, Syrah

**Primary White** : Macabeo, Merseguera,  
Planta Nova, Chardonnay, Parellada, Verdejo,