



AGRICOLA DE VINOS LA HIGUERA SOC. LDA.

“LA PINADA”



DESCRIPTION

The French have a very beautiful expression, they call it “vin de soif”, which essentially means an unpretentious wine whose sophistication is measured by the purity, honesty and, especially, by the joy and refreshment they provide. Forget about the new oak, very late harvesting and alcoholic or overripe grapes. Quite the opposite, “La Pinada” enhances the fruit, freshness and balance of a genuine single varietal Bobal. A wine to facilitate conviviality and make joyous occasions even more festive.

GRAPE VARIETY

100% Bobal

VINEYARD

Grapes are exclusively sourced from 3 ha of a single parcel called “La Pinada”, growing on alluvial and clay soils. Vines planted in 1958, conducted in bush. Altitude is 750m. above sea level and climate is Mediterranean.

FARMING

Sustainable viticulture. Grapes picked by hand using 15 Kg. boxes. Harvest started in September 17th.

WINEMAKING

Spontaneous fermentation using natural yeast in a single concrete tank, followed by malolactic fermentation in the same tank to enhance the fruit character. Gentle pigeage, 10 days on the skins before pressing.

AGEING

Wine is naturally cold settled during winter, and 90% aged for 9 months in a 7.000L. concrete tank and 10% in second year neutral 500L. French oak barrels. Bottled in June 2018. Total production of 10.134 bottles.

TASTING NOTES

Fresh and fruit-forward nose with aromas of blackberry, dark cherry, briar, blossom, and a hint of earthy minerality. Juicy, focused and well balanced, with a crunchy acidity and some drying tannins.

2017 VINTAGE

A couple of big snowfalls during winter and a rainy spring helped to relieve the drought of the last two years. A very cold week in May, freezing some parts of the vineyard, has reduced the average yield of the Bobal. Warm summer, with high temperatures by the end of July. Harvest advanced in approximately 10 days to a normal year. Good weather during it.

Average temperature of 14° and average rainfall below 450mm.

ANALYSIS

Alc/Vol : 14%

pH : 3.55

Total acidity : 5.3 g/L.

Residual sugar : 1.6 g/L.t