

Víñas del Portillo

LADY NANCY

BOBAL

This Wine will surprise you with its intense yet soft flavour. To produce this delicacy we carefully select Bobal grapes which are harvested just as they start to become raisins while still on the vines. The result is a delicate wine with just the perfect touch of natural sugars, complimenting the power of this special grape.

VINEYARDS

Age of Vines

40-60 years old

Yield

15 hl/ha.

Altitude

800 - 850 m.

Climate

**Mediterranean
with hot summer**

Vineyard

Old vines on Valencia area.

WINEMAKING

Blend

100% Bobal

Harvest

Manual harvest end of October

Winemaking

Cold Maceration

Fermentation

24-26°C/12-15 days

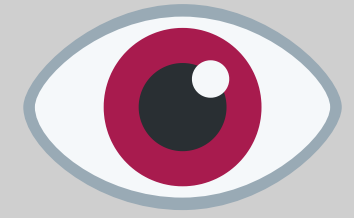
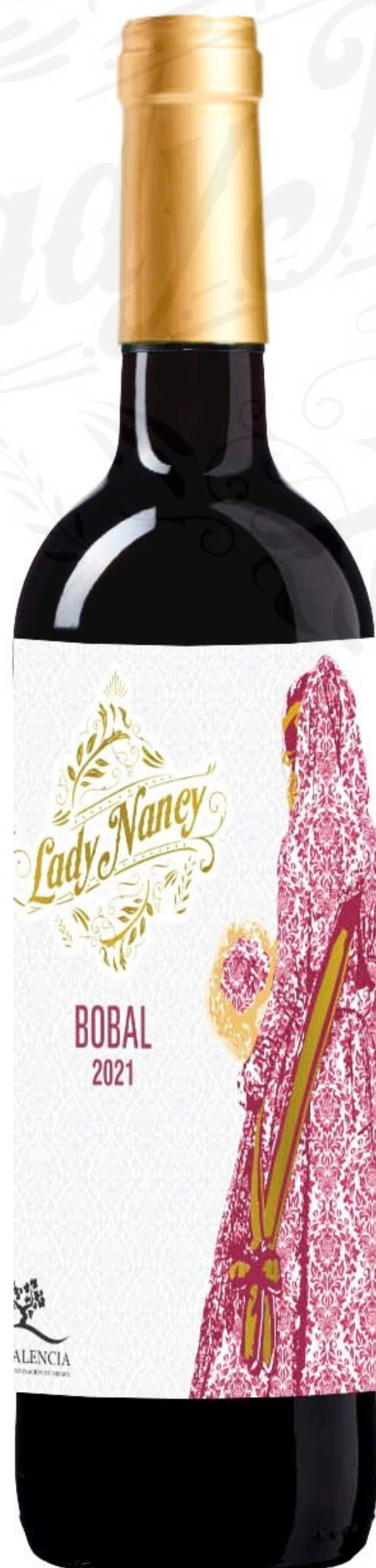
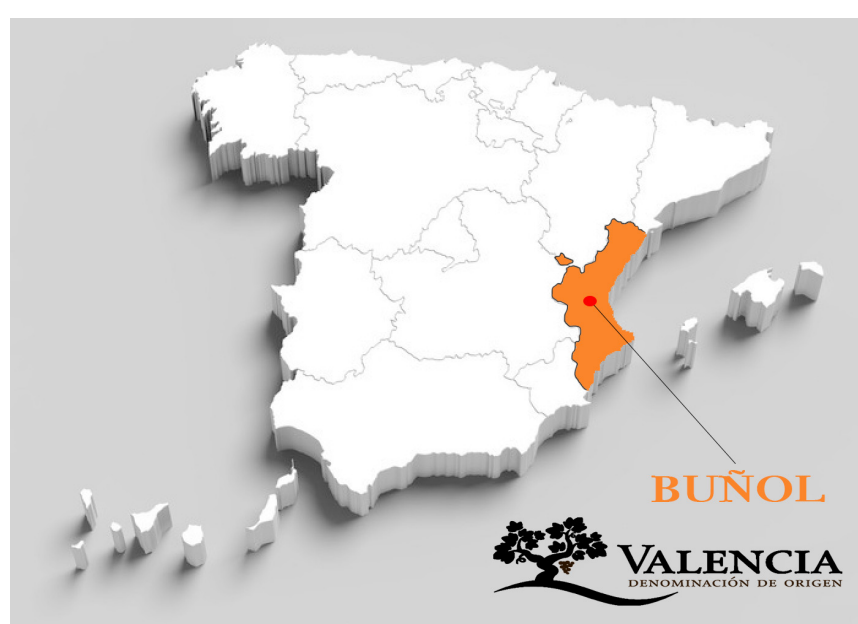
Ageing

Stainless steel

Alcohol: 14%
T.Acidity: 5,70 gr./L
pH: 3.421
R.Sugar: 4 gr./L
V.Acidity: 0.40 gr./L

Awards

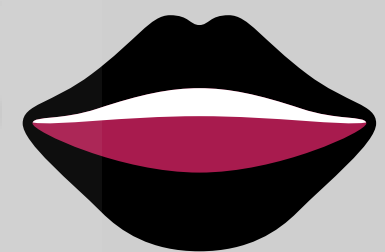
Gold Medal Berlin Wein Trophy



Deep dark ruby
red Violet rim



Intense fruity
Cherries,
blueberries &
blackberries Wild
herbs & some
toasted hints



Rich & juicy
Natural sweetness
Very soft tannins

Deep dark ruby red colour
with violet rim. The aromas
are intense fruity
reminiscent of dark berries
such as cherries,
blueberries, blackberries
with notes of wild herbs and
spices. On the palate the
wine is rich and juicy with
good concentration,
sweetness and very soft
tannins.