

Grower *Felix Martinez*

Appellation *Utiel-Requena*

Climate *Mediterranean, Continental*

Varieties *Bobal*

Soil *Chalky, Clay-Calcareous*

Elevation *800 meters*

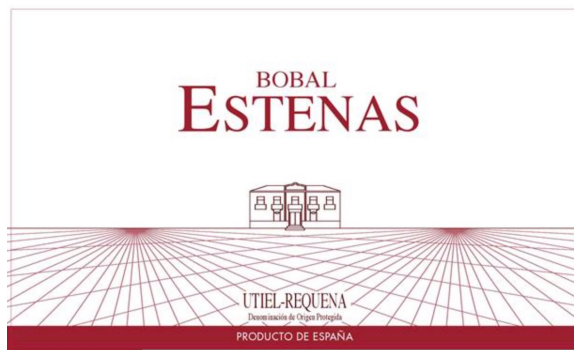
Vine Age *50 years*

Pruning *Bush vines*

Farming *Practicing Organic*

Production *3,500 cases*

Vera de Estenas Bobal



Established in 1945, **Vera de Estenas** is one of the most traditional producers with some of the oldest vine holdings in the region. Their mission is to preserve the production of wines from the local Bobal grape utilizing organic farming and traditional winemaking methods.

The **DO Utiel-Requena** is centered around the two towns which give it its name, and sits at 800 meters elevation about 50 miles inland from the Mediterranean coastal city of Valencia. The vineyards generally sit on slopes running from the northwest to southeast, and although harshly continental in climate, the region possesses two river valleys that help moderate temperatures, along with a cool wind that blows off Spain's central Meseta called the *Solano*. Wine production goes back to pre-Roman times. The DO was established in 1957 and is considered the ancestral home to the Bobal grape.

Bobal is a grape that has been historically used in anonymous blends of bulk wine. But in recent history, a small group of quality-minded producers have revitalized fine wine production from this oft-misunderstood grape. The grapes for the Vera de Estenas are harvested by hand, and the wine is fermented in concrete tanks with native yeast, and raised half in concrete and half in used American oak barrels for 6-8 months. It is medium bodied, ripe, with bright acidity and shows notes of damson plums, spice, and earth.