

# Bodegas Vega Tolosa

## 11 Pinos Bobal Old Vines 2020



WINERY: *Bodegas Vega Tolosa*

COUNTRY: *Spain*

REGION: *Castilla – La Mancha*

APPELLATION: *D.O. Manchuela*

GRAPES: *100% Bobal*

ELEVATION: *750+ meters*

SOIL: *chalky, mineral limestone*

AGE OF VINES: *average minimum of 80 years*

VINEYARD: *Bush-pruned vines*

WINEMAKING: *Cold maceration at 6°C for 12 hours. Fermentation with native yeasts at 20°C with pump-overs for 18 days. Light pressing with pneumatic press. Malolactic fermentation in barrel.*

AGING: *3 months in new French oak barrels, then transferred to stainless steel for clarification with bentonite (natural and organic, vegan).*

CERTIFICATION: *Organic*

WINEMAKER: *Juan Miguel Tolosa*

ALCOHOL: *14.5%*



### THE WINE:

(Cert. Organic) Cherry red with violet undertones. Varietal notes of wild mountain herbs, black and red fruit, a touch of spice and balsamic; minerals predominate. Fresh, fleshy and intense. The finish is consistent and long, leaving a refreshing acidity in the mouth. Pairs well with a wide variety of grilled meats and vegetables.

### THE WINERY:

Vega Tolosa was founded by the Tolosa family in 1905, currently with 150 hectares (375 acres) under vine. Of this, 100 acres is head-pruned Bobal, all over 80 years old. As Bobal has suffered massive uprooting in favor of international varieties in recent decades, this represents a cultural patrimony for Juan Miguel Tolosa, third generation of the winemaking family.



Classical Wines From Spain, Ltd.  
www.classicalwines.com - (206) 297-6713

CLASSICAL WINES  
*Bonafide*  
WINE ESTATES