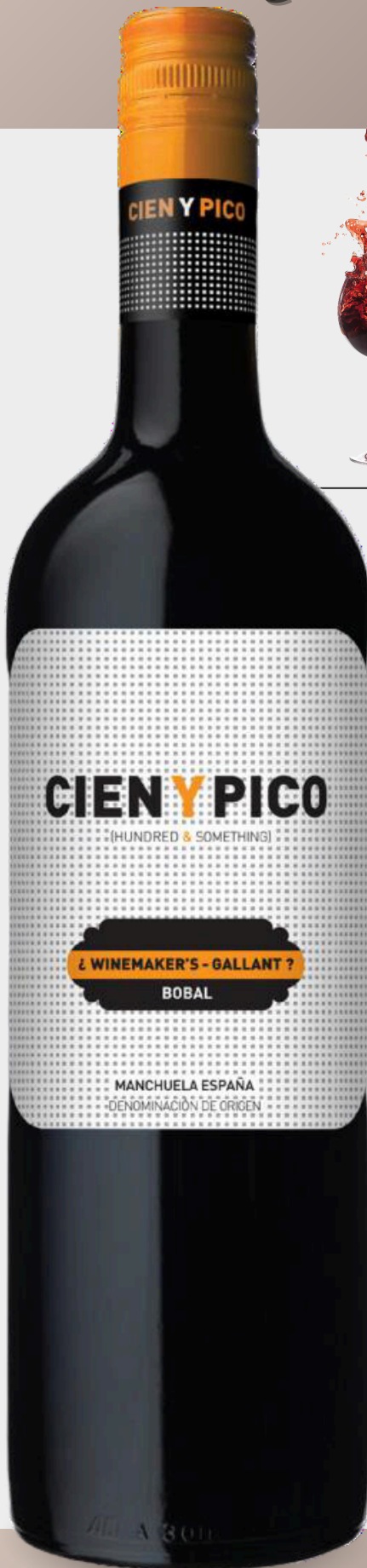


¿WINEMAKER'S GALLANT?

BOBAL

CIEN Y PICO

(HUNDRED & SOMETHING)



DO: Manchuela

Varieties: Bobal

Alcohol: 14,5%

Ageing: 14 months in new and two years old barrels.

Food pairing:



Regional cheeses: Bulgarian Kashkaval, Spanish Manchego, Italian Parmigiano Reggiano, or Australian Blue Vein.

Color: striking the darkest almost impenetrable purple.

Aromas: an amazingly alluring almost perfumed array of pure Bobal smells. Initially pommy granite mixed with blackcurrants and ripe blackberries. An lifted fresh, sweet, dark cherry and blackberry pie fruit nose and some pink peppercorn cola nut and all spice notes.

A profoundly complex nose that bursts free with red fruit smells from the supporting and blonde tobacco, freshly turned dry dark soil, and background of fine French oak.

Palate: the palate is particularly rich and dense but with fresh acidity and bright fruits dark cherry and plum notes but also blackberries. Mouth- filling, youthful, but also nicely savoury over a blackberry and spicily structured finish.

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LUIS GARCIA, OUR SPANISH WINEMAKER-ERRANT, SAYS
CIEN Y PICO IS BEST DRUNK WITH HIS REGIONS VERY
OWN MANCHEGO FROM MANCHEULA!

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