

# ¡EN VASO...!

**BOBAL**

**CIEN Y PICO**

[HUNDRED & SOMETHING]



**DO:** Manchuela

**Varieties:** Bobal

**Alcohol:** 14%

**Ageing:** 20% of the wine has spent 10 months in old barrels, and 80% has spent 6 months in new oak.

**Food pairing:**



Regional sausages: Bulgarian Sudjuk, Spanish Chorizo La Manchuela or Longaniza Ahumada, Italian Soppressata di Basilicata, or an Australian BBQ sausage sizzle sandwich.

**Color:** truly intense purple.

**Aromas:** vibrant and deep, full of fruits and chocolate. A set of intense and pure aromas, with blueberry, cannell and a hint of red fruits. If your patience allows, you may also encounter balsamic, graphite and limestone. But you have to give it some time in the glass!

**Palate:** it makes a fresh entrance on the mouth, at the same time it feels sweet and velvety, tasty and complex. It is definitely a kind wine and invites you to keep drinking in every sip.

“ ¡ EN VASO ...! IS THE QUIXOTIC QUEST OF CIEN Y PICO, TO PROTECT & HONOUR OUR 19TH CENTURY VINEYARDS AND ALLOW, IF YOU WILL, FOUR WINEMAKERS-ERRANT, TO FIGHT FOES IN THE BATTLE FOR VINEYARDS OF BIODIVERSITY, TERROIR & HERALDRY ”