

PARDÓ TOLOSA



# Senda de las Rochas BOBAL 2016 Ecológico



**TIPO DE VINO:** Tinto Roble Ecológico  
**REGIÓN:** Albacete

D.O. Manchuela

**VARIEDAD DE UVA:** 100% Bobal

**COSECHA:** 2016

**ECOLÓGICO:** SI

**LOCALIZACIÓN:** Paraje a 700 metros de altitud con suelos franco arcillosos, orgánicamente pobres y con pluviometrías anuales de 350 mm. Con climas severos pero suavizados por la influencia Mediterránea de la zona.

**NOTA DE ELABORACIÓN:** Maceración de 7 a 10 días. Fermentación controlada a 20°C con tratamiento totalmente ecológico. Con 5 meses en barrica de roble francés, se acompleja aportando aromas.

**NOTAS DE CATA:**

Vista: Rojo rubí con ribetes azules.

Nariz: Aceitunas (morquera), ciruelas, panificación (avellanas), ligero tostado.

Gusto: Tostados, graso, amargo, largo, fresco, contundente.

**MARIDAJE** Ideal para carnes, aves o cualquier plato casero.



Producto de España  
Product of Spain



Nº de Lote: 07/08/17

R.E.CLM-0650/AB/ES PARDÓ TOLOSA

750 ml. 13% Vol.

CONTIENE SULFITOS - CONTAINS SULPHITES - INHALT SULFITER

DO Manchuela

**WINE TYPE** Organic Oak Red Wine "Tinto Roble"

**REGION** Albacete

D.O. Manchuela

**GRAPE VARIETY** 100% Bobal

**CROP** 2016

**ORGANIC:** YES

**LOCATION** Location at an altitude of 700m above sea level with organically poor sandy-clay soils and annual rainfalls of 350mm. The climate is severe but moderated by the influence of the neighbouring mediterranean climate.

**WINEMAKER NOTES** 7 – 10 days maceration with controlled fermentation at 20°C with totally ecological treatment. This wine has been oaked in French Oak barrels for 5 months.

**TASTING NOTES**

Sight: Rubi red colour with blue edging.

Nose: Olives (morel), plums, baking (hazelnuts), light toasted.

Taste: Toasted, greasy, bitter, long, fresh, overwhelming.

**FOOD PAIRINGS** Ideal for meat (red and white) and all home-made meals.



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2016  
Senda de las Rochas  
BOBAL  
Tinto Roble  
D.O. Manchuela

Our organic Tinto Roble is a full-bodied and youthful wine made from 100% Bobal. It gives up loads of delicate red fruits, spices and ground herbs on the nose, which carries over to the palate, where its fruit driven character shows solid depth, complexity, richness and length. The wine has been partially aged in French oak barrels for 5 months.

Producto de España  
Product of Spain



Certified by SC CAAE  
Organic Wine // Vino Ecológico  
Produced and bottled by:  
Vinos de Alborea, S.L.  
02215 - Alborea, Albacete  
Spain

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