



**VEGALFARO**  
VIÑEDOS & BODEGAS

# Rebel.lia

BOBAL - MERLOT

## VINTAGE 2016

The 2016 vintage's defining feature was the pronounced drought. This however helped promote grape health considering that it barely rained in spring, and during maturation of early ripening white/black varieties it was not excessively hot, so achieving freshness and good skin aromatics. The rains arrived mid-harvest so we had to wait longer for the late maturing red varieties although plant health helped endure the extended ripening period to obtain a vintage of great potential.

## GRAPE VARIETY

Bobal (50%) and Merlot (50%) varieties sourced from our Finca Alfaro vineyard with goblet and trellised plantings on claylimestone soils over gravel subsoils. Vine training on double cordon with additional summer pruning to reduce yields.

## HARVEST

Mid-September until last week October, depending on variety.

## WINEMAKING

The must is obtained from limited maceration on the skins and gentle pressing. Fermentation was at low temperatures finishing with a short crianza in French oak barrels with fine lees stirring, using rod by hand.

## TASTING NOTES

Clear and brilliant, medium pink in colour with red salmon highlights. Aromas of strawberry toffee, red berries/cherry and aniseed spice. Fresh and racy on the palate with candied red fruit of a fine texture and sweet spice from the oak. Lingering spiced red berry finish. A versatile wine suitable for paella, cold cuts and summer salads.

## ANALYTICAL INFO.

Alc/Vol.: 12.33 %

Total acidity: 5.34g/l tartaric.

Residual Sugar: 1.12 g/l

Free Sulphur: 16.7 mg/l

Service temperature: 8 C°