



Rebel.lia

D.O. Utiel - Requena

Rebel.lia rebels against the rules, but without breaking them, and is free to express itself as it has behaved that year, always faithful to its philosophy of expressing the vintage



REBEL.LIA SELECCIÓN ESPECIAL 2020

VINEYARDS

The grapes used for Rebel.lia are sourced exclusively from different plots of our Finca Alfaro that complement an organoleptic harmony each vintage. Our organic viticultural practices encourage biodiversity and the sustainability of these vineyards.

PRODUCTION

This wine looks for the symbiosis between the black mature fruit from plots of old vine Bobal with a long pre-fermentative maceration and the proven and successful coupage of our Rebel.lia, produced aiming for a fresh red fruit style. They are two different vinifications in so far as the Bobal ages in oak barrels of Medium plus toast to balance the freshness of our current vintage.

TASTING NOTES

Colour: Deep ruby red.

Nose: Intense aromatics of ripe red and black fruits, wild herbal scrub and subtle touches of toast.

Palate: Fresh and clean driven by mature red and black fruit that fills the mouth with ripe red plum, cherry and blackberry. Fine integrated tannins and alcohol with good weight of fruit resulting in a long balanced finish.

VARIETY

75% bobal / 15% Garnacha
Tintorera/ 10% Tempranillo

ANALITICS

Alc. vol: 14,5%
Acidity total: 5,22 gr/l
SO2 total: 49 mg/l

SERVICE & PAIRING

Temperature: 13º - 15º. Pairing:
appetizers, salads, embutidos/cured
sausages, risotto/rice with poultry,
pasta with vegetables and semi-cured
Cheeses.

DRINK WINDOW

Now or hold up to 6 years after
harvest.

AWARDS & DISTINCTIONS

International Organic Wine Awards
2022 – Gold Medal – 93 points
International Organic Wine Awards
2021 – Gold Medal
Ecoracimo 2021 – Gold Medal
Ecovino 2021 Gold Medal



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