TINDAL
WINE MERCHANTS

# Alma Cantano Bobal, Magna Vides

## Ribera del Duero, Spain

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| **Product code** | MVo8ZZRC |
| **Grapes** | Bobal |
| **Country** | SPAIN |
| **ABV%** | 14 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | MAGNA VIDES |
| **Vintage** | 2022 |

Biodynamic

Vegan

Vegetarian

MAGNA VIDES
VIÑAS Y VINOS

## Producer

Magna Vides was born on the basis of its meaning, to do what you love with the ones you love. Returning to their roots, Pablo and Andrea have built on family holdings, expanding, collecting special plots and in 2005 Magna Vides was started. This project built on strong foundations of old vines and a respect for the balance of the vineyard yields wines, which are, in the words of Andrea 'expressions of nature'. Using planting material from their own old vines, the focus is on preserving what was there before. The wines are blended from the field selections, picked earlier than neighbours, giving a lift mid palate and more precise fruit definition. They give an expression not just of the varieties but also site. '. We think they are complex and delightful, a triumph of the new generation building on work of the last.

## Tasting Notes

Its layer is medium and the colour tends towards cherry. On the nose it is very fragrant. Floral, with hints of red fruits and bay leaf. On the palate, the freshness is surprising. The climate and altitude of Ribera del Duero mark the personality of the terroir in this variety, differentiating it with a medium body and a cheerful acidity

## Winemaking

Viticulture The Bobal variety, locally called Valenciana because of its origin, is practically extinct in Ribera del Duero. In the old vineyards you can find loose plants mixed with Tempranillo and other varieties. All our vineyards are worked in an ecological and biodynamic way. This allows us to individually locate each vine of bobal in each vineyard, harvest it and ferment it alone to discover its personality. The use of native yeasts and gentle maceration at medium temperature allows the grapes to express themselves authentically. We mature for a few months in used barrels. We sulphite and filter very gently before bottling.

## Awards

93 Tim Atkin