

QUOD SUPERIUS

Red wine, D.O.P. Utiel-Requena

**Region**

D.O.P. Utiel-Requena (Requena). Continental climate with Mediterranean influences. Chalky-Clay Soils.

Grape Variety

Bobal, Cabernet, Merlot & Shiraz.

Wine Making

We pick the best grapes from low yielding vines from our own vineyards, which have just 4.000 plants per hectare.

The grapes are collected in special boxes, each one weighing 15kg. We only harvest in the morning in order to keep the grapes at an optimum temperature until they reach the winery. Once at the winery, the full boxes are placed in cold storage rooms for 3 days at a temperature of -10°C.

We select box by box and after destemming and maceration in new American and Central European oak of 400 litres where previously we've eliminated a fund's own casks. We introduce a stainless steel plate cooled water to each barrel to be able to macerate cold at 8°C for 4 days. Every day we sink the excess, barrel by barrel, manually and once started fermenting closed cooling water own barrel can reach 26°C temperature during fermentation as maximum.

After 15 days spent the grape to the pneumatic press to perform a light pressing of no more than 0.5 bars. The elaboration of different varieties of grapes is performed separately and then a minimum of 20 months in 400 litres American oak barrels and casks of 300L Allier French oak, are tasted all the barrels and the best of each varietal, are selected to spend 10 months more at least in 300 French oak barrels.

Finally, we prepare the final blend lightly filtered it before bottling.

Serving Suggestions

Serve at 18°C. Any light sediment that may be present is natural as we have tried to make this wine with the minimum filtration possible in order to maximize the quality.

Tasting Note

Colour: Intense deep red.

Aroma: Powerful and elegant aroma presents great diversity of shades with a background of red ripe fruit on a very well integrated wood that gives complexity and distinction to the wine.

Taste: Majestic, velvety and silky touches, slipping through the mouth with density, noticing the mature, well cured tannin with oak. Very long and harmonious finish.

Pairing

It pairs perfectly with beef, or try it with chocolate. You will love it!

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