



Valencia, Spain

# VIÑA MARIOLA 2010

## Bobal / Merlot

DO Utiel-Requena

BC Retail \$13.99

+152017 (SPEC)

89

points Winescores.ca

*“Impressive value!”*

*This Bobal/Merlot blend offers plush dark berry and cherry aromas, saddle leather and cocoa, sunbaked earth and a hint of iodine. It leans toward rustic but does not scrimp on the fruit - good power and concentration balanced with attractive acidity. Smooth on the palate with toasted flavours on the finish and fine tannins.*

*Pair with tapas, meat dishes and tomato-based sauces.”*

*— Wine Scores / D. Van Mulligen- January, 2012*

Viña Mariola is a fresh and vibrant nouveau-style red wine made with Bobal (the indigenous variety of the region), and some Merlot. Young and fresh with a rich, unique bouquet of plum, cherry, spice and floral aromas, this velvety wine has good structure, gentle tannins and an exceptionally balanced clean and vibrant fruit finish. A very drinkable and versatile food wine, pairs perfectly with roasted poultry, pork, soft cheeses, any Spanish style cuisine such as tapas and Paella, and light summer dishes.

### Technical Data

Bobal 80%

Merlot 20%

Average Age of Vines: Bobal 40 yrs, Merlot 30 yrs

Oak ageing: 3 months American Oak (Merlot only)

Residual Sugar: 3.32 g/l

pH: 3.53

Acidity: 5.09 g/l

12.5% alc./vol.

Case 12 x 750 ml



Choice Import Agencies



+152017