



OUTSTANDING BOBAL

VEGA TOLOSA

MANCHUELA • CASTILE-LA MANCHA

The **TOLOSA FAMILY** creates consistently balanced organic wines as stylish as they are authentic. The character of this estate is the collaborative result of the family's indefatigable enthusiasm for our natural world, ancient 80+ year-old vines, the region's unique climate and terroir, and a highly-qualified staff passionate about Vega Tolosa, all punctuated by a deep personal respect for innovation alongside tradition and a pronounced capacity for adaptive flexibility.



CERTIFIED ORGANIC, the 200-hectare estate vineyard enjoys a Continental climate at a privileged location 750 meters above sea level on a plateau between the valleys of the Júcar and Cabriel rivers. With the Mediterranean only 75 miles away, wet and cold winds depress evening temperatures, slowing the ripening process and thereby encouraging more complex chemical profiles in the fruit. Soils are clay with gravel and sand over a calcareous sublayer.

Vega Tolosa exceeds the requirements for organic certification, nurturing a **BIODIVERSITY** that allows animals and plants to co-thrive in a unique, fully sustainable environment. The estate plants vines between olive, pine, and oak trees, and maintains a vegetative cover of dry leaves. Manure and the remains of pruning sustain beneficial insect populations that protect against blights. In many ways, nature does much of its own work here... with a helping hand.

Spain's third most-planted variety, the vigorous and highly productive **BOBAL** vine adapts well to all types of training and is quite resistant to extremes of weather and a multitude of common diseases. The pulp is colorless and meaty; the hard skin of the round medium-sized berries is intense and brightly colored, strongly affecting wine color; on the nose, the fruit is fresh, original, and fragrant. Bobal must is high in pigment and tannin, and yields wines suitable for both aging and blending. The cherry-colored wines are pleasantly acidic and tannic but also fruity and soft, including hints of red berries over an earthy background.

11 PINOS BOBAL OLD VINES *Manchuela D.O.* **ORGANIC**

A selection of finest Bobal grapes from vines exceeding 80 years, aged 3 months in French oak barrels. Harmonious, with a personality highly reflective of ancient vines grown in privileged soils with favorable sun exposure and microclimate.

Intense ruby color; plum jam and cherry on the nose, with hints of spicy herbs and minerals; smooth and broad in the mouth with tempered acidity and a sour cherry jam, plum, and black currant finish. Excellent accompaniment to Manchego, atascaburras, and lamb stew.

Thank you for your time and for your interest in Connoisseur wines.