

## 11 Pinos

Bobal 2022

Old Vineyard

**Bobal 2022 red wine**  
**3 Months French barrel**  
**D.O.P. Manchuela**

Vineyards planted in  
the transition zone to  
the Biosphere Reserve.

**Production** 50,000 bottles



### Description

Wine made from the best Bobal grapes from the Tolosa Family. Organic, Vegan. A red wine with a great colour and a personal style with a toast notes.

### Tasting notes

Appearance: Cherry red with violet aftertones, lively, clean, bright, medium depth intensity. Bouquet: Black fruit, cherry, redcurrants, together with strong mineral character stand out. Subtle balsamic and spicy nuances are also present. Palate: Fresh, fleshy, with intensity. Noble tannin which adds structure, but quite polished. Acidity which adds character and allows us to enjoy a long lingering finish wine.



Alcohol  
14,5%



Fermentation  
18 days



Bottle  
75 cl



### Stopper type

Natural cork

### Capsule

Complex

### Bottle

Burgundy Eco

### Bottle capacity

75 cl.

### Box capacity

12 bottles

### Box type

Triple channel Kraft cardboard,  
flexographic printing, separator,  
vertical Position.

### Weight per box

15.60 Kg.

### EAN Code bottle

737686221015

### EAN Code box

-

### Palletisation

American pallet 840 bottles



**MANCHUELA**  
DENOMINACIÓN  
DE ORIGEN

**VEGA TOLOSA**

Polígono Industrial, Calle B nº11  
Casas-Ibañez 02200 Albacete, España

+34 602 601 744 Javier Gómez

[www.vegatolosa.com](http://www.vegatolosa.com)





# 11 Pinos

## Bobal 2022 Old Vineyard



### Vineyard

Planted in 1941, at an altitude of 750 metres above sea level, our Bobal is located in a unique setting between the valleys of the Júcar and Cabriel rivers, in the transition zone to the Biosphere Reserve, declared as such by UNESCO.

### Location of the vineyard

Located 120 km from the Mediterranean Sea, at an altitude of 750 metres above sea level, between the valleys of the Júcar and Cabriel rivers, the latter declared a Biosphere Reserve by UNESCO. It is in this valley where our Bobal vineyard is located.

Located in the region of Casas-Ibañez to the northeast between the areas of Hoya del Carmen and Finca Los Halcones.

This plot of land is located within the "11 Pinos" Area, a natural setting where the vineyard is surrounded by holm oaks, junipers, thyme, pine groves, ... Exactly in that spot, there is a very old pine forest consisting of a group of only 11 centenary pine trees.

Surrounding this area are the vineyards of the Tolosa family's Cabernet Sauvignon and Bobal red grape varieties and Chardonnay in the white grape variety.

### Soil

Its soil, rich in organic matter, limestone, chalky and mineral, and imbues this wine with the characteristics of the terroir in a unique La Manchuela Bobal red wine.

### Climate

With a Mediterranean-continental climate, rainfall in autumn and spring, dry and hot summers and cold winters. Bringing together the ideal characteristics for cultivating these vines, with cool summer nights thanks to the "solano" or east winds which allows for a slow and quality ripening. Ideal for cultivating natural and organic grapes.

### Organic Viticulture

The Tolosa Family owns 250 hectares of organic vineyards, of which 50 hectares are planted with Bobal grapes and which are used for our "11 Pinos" wine.

An organic cultivation, certified by the European Standard (EU-REG (CE) 834/2007).

No chemical fertilisers are used (producing our own organic compost from a mixture of grape stalks and sheep manure)

For fungal diseases a copper and sulphur compound is used, that is organic and natural products for vines.

Harmful insects are controlled by nurturing the beneficial insects found on the vines, planting aromatic plants between the vines so that these insects can take refuge and multiply. If any an occasional moth infestation is found due to problems with the neighbours, sex pheromones are used to confuse the males and prevent the fecundation of the females.

### Vegan Production

Since 2019 all Tolosa Family wines are Vegan production, this means that in the process of elaboration of the 11 Pinos Bobal its yeasts are not genetically modified, nor are oenological products of animal origin used in that process.

### Harvest

Our 11 Pinos Bobal red wine grapes were harvested end of september at the optimal moment of ripening.

Thanks to the weather conditions throughout the year, the acidity, pH and sugar parameters were perfect for making a quality wine. The rest would be carried out in the winery.

### Wine Elaboration

Reception in the winery with a thorough cleaning and selection of the grapes.

The grapes are cooled and the tanks are filled for a cold maceration to extract the aromas from the skins.

Commencing the alcoholic fermentation at a controlled temperature (20°C) in stainless steel tanks. When the alcoholic fermentation is finished, which lasts approximately eighteen days, the vine is devatted, separating the pips and skins. Once the malolactic fermentation is completed, the barrels are filled, all of which are 225 and 300 litre French oak barrels, some new barrels and some second year barrels.

After 3 months, the wine is selected from the best barrels, bottled and returned to the cellar for bottle ageing.

Minimum 6 months in bottle before market release.

### Label design

Its design is a tribute to those Centenary Pines planted by our ancestors, a modern yet classic label which will stand out on any shelf or stand.

TECHNICAL SHEET

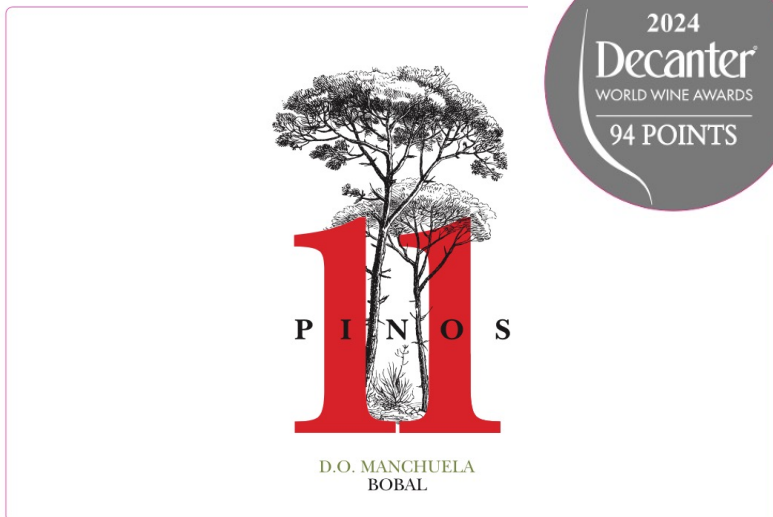


# 11 Pinos

## Bobal 2022 Old Vineyard



### Labelling



**VEGA TOLOSA**  
 Polígono Industrial, Calle B nº11  
 Casas - Ibañez 02200 Albacete, España  
 +34 602 601 744, Javier Gómez  
[www.vegatolosa.com](http://www.vegatolosa.com)