

Bobalon Rosado

Description:

Bobalon Rosado is a light, dry Spanish rosé made from Bobal, a grape native to the inland region of Valencia. It has bright red berry fruit and a lovely freshness, with a crisp, clean finish. Light on its feet rather than heavily fruity or sweet, it is an easy-drinking style that works particularly well chilled on its own or alongside food.

Tasting notes:

Strawberry, Raspberry, Redcurrant, Cherry, Citrus, Floral, Crisp

Allergens:

Contains sulphites.

Dish Pairing:

- Grilled prawns
- Tomato and pepper salads
- Paella
- Charcuterie

Talking Point:

Bobal is one of Spain's lesser-known native grapes, despite being one of the most important varieties in its home region around Utiel-Requena in Valencia. The name is thought to come from the Latin word bovale, referring to the shape of the grape bunches, which are said to resemble a bull's head. It is naturally quite deeply coloured, so it can make both powerful reds and surprisingly fresh, pale rosés like this one.