



## Bobal Icon

With Bobal Icon we look to offer a wine different, harmonious and with personality that express the singularity of our 80 years bobal old vines, the microclimate and the privileged location of the vineyard.

Wine made from a selection of the best grapes from our old vines of Bobal. The wine was aged for 6 months in french oak barrels. Our grandparents planted vines of the variety bobal. Pine forest at that time covered much of the Manchuela. After 80 years, this extraordinary legacy offers us an excellent raw material for the production of quality wines.

### Our Tasting

**Visual :** Intense ruby color.

**Olfactory :** Nose memories plum jam and cherry, with hints of spicy herbs and minerals.

**Gustatory :** In the mouthsmooth and broad, with a soft acidity and aftertaste of sour cherry jam, plum and black currant.

**Pairing:** Manchegos cheeses, "atascaburras" and Lamb Stew.

**Country**  
Spain

**D.O. / Area**  
DO. Manchuela

**Producer**  
Bodegas Vega Tolosa

**Type**  
Roble Red Wine

**Grape**  
Bobal 100%

**Vintage**  
2018

**Alcohol**  
13,5%

**Aging**  
3 Months in Barrels

**Bot/cx**  
12

**Not available in**  
New Jersey, New York

### Awards



**CIVAS Contest**  
Gold Medal

2015