

Vega Valterra Bobal Natural – Bodegas Proexa

Country of Origin: Spain
Region: Valencia



Wineyard: Bodegas Proexa
Grape: 100 % Bobal
Alcohol: 14,75 % vol
Sulfur: 5 mg / l
Acid: 5,2 g / l
Certificate: EU - BIO



Wine Type: fruity notes and a harmonic appearance

A strong dark colour in the glass, lots of dark fruity notes from plums and elderberries – and a scent of black cherries. Juicy and with an emphasis of fruit at the palate - a fine wort of juniper and enjoyable tannins – exciting. Without adding sulfur !

Fits red meat and vegetables.

Bodegas Proexa

Jose Luis de la Calle

Picota N. 3

ES-46310 Venta d Moro Valenci



The vineyards of José Luis López and Javier Clemente are located in the mountains west of Valencia. With little rainfall and a low air humidity the micro climate there suits perfectly the needs of biological viticulture. José Luis und Javier therefore do not have any problems with vine diseases and pests. Since long the family deals with ecological farming, but until 1996 they were selling the grapes to conventional Bodegas. Local winegrowers mostly grow the Tempranillo grape which carries the

name „Cencibel“ here, besides they grow Bobal and lately also some Merlot. Whereas they immediately sell the white grapes like Malvasia and Viura, which we also know under the name Macabeu, as they are harvested, since the year 1997 Bodega Proexa offers surprisingly high red wine qualities under their label Vega Valterra.