

Chozas Carrascal Las Dos Ces Tinto



CHOZAS CARRASCAL



Bobal



UTIEL -
REQUENA



14% ABV



GENERAL INFORMATION

Produced from Bobal and crafted in large cubic concrete tanks ranging from 10,000 to 20,000 litres, this wine reflects a precise and carefully managed vinification process. Pre-fermentation maceration continues until alcoholic fermentation begins, with total maceration lasting between 14 and 18 days to extract colour, aroma, and structure. Pump-overs with air are performed twice daily until a specific gravity of 1.020 is reached, followed by pump-overs without air and three rackings between specific gravity levels of 1.070 and 1.040 during fermentation. This attentive approach enhances freshness, fruit expression, and textural balance while allowing the character of Bobal to shine through with clarity and depth.

TASTING NOTES

Deep cherry red in colour with violet hints at the rim, the wine appears clean and bright with generous tears in the glass. The nose is intense, fresh, and elegant, dominated by fruity aromas layered with toasted, roasted notes and light balsamic touches. On the palate, it stands out for its freshness, smooth texture, and intensity, offering a broad mouthfeel supported by balanced acidity. The long finish recalls fruity, toasty, and roasted nuances. Serve at 14–16°C to fully appreciate its expression. Thanks to its youthful yet structured character, it pairs particularly well with oily or richly flavoured fish that can support the wine's body and texture.