

Desoutter & James

Specialists in Spanish wine



Cerrogallina

Santiago Vernia reinvented himself as a winemaker in the early 2000s, when he realised that his sons weren't going to take over the reins of the family chemist. Enrolled as a mature student at the Requena wine school, he persuaded Catalan enologist Pepe Hidalgo to come on board and together they set out to produce a single varietal wine from the native Bobal grape. Cerrogallina produced its first vintage in 2005, from 7.5 hectares of low yield, 90-100 year old vines. The wines offer a wonderful blend of varietal fruit, power, freshness and balance.

DOP Utiel Requena

Grape varieties: Bobal

Harvest: Manual

Winemaking: Maceration and fermentation is in 5,000 litre, conical stainless steel tanks. The wine then spends 18 months in new, fine-grain and extra fine-grain French oak barrels and subsequent 7 months of bottle ageing.

ABV: 14 %

Total acidity: 5.5 g/l

Bottle type: Burgundy, 75cl

Closure: Natural cork

Tasting notes: Bright and intense cherry red in colour. Lots of aromas of mature fruit like cherries, blackberries, blueberries and blackcurrants, coupled with toasted aromas, spice and touches of wild grass and blue flowers. Magnificent in the mouth, powerful, smooth, balanced and fresh, rich in nuances and with a long aromatic finish with a twist of caramel with milk.