

BODEGAS AESSIR ODISEO

- **WINERY:** BODEGAS AESSIR
 - **WINE:** BODEGAS AESSIR ODISEO
 - **LAUNCH:** May 2017
 - **VINTAGE:** 2015
 - **VARIETY:** BOBAL 100%
 - **PROVENANCE PLOTS:** Villamalea
 - **ORIGIN:** Albacete
 - **TOTAL PRODUCTION:** 100.000 liters.
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- **VITICULTURE:**
 - HECTARES:** 15 Ha.
 - VINEYARDS AGE:** 30 – 70 years old
 - HIGH:** 800m
 - PRUNING STYLE:** Globet system head training. Bush.
 - CROP:** Dry
 - SOIL:** Poor. Clay. Poor Subsoil.
 - GREEN PRUNING:** Yes
 - PLANT YIELD:** 7Kg
 - VITICULTURE TYPE:** Conventional
 - HARVEST:** October
 - CLIMATE:** Dry Continental and Mediterranean.
 - PLUVIOMETRY:** 350L / Year
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- **PROCESSING:**
 - DESTEMMED:** Yes
 - CRUSHING:** No
 - FERMANTATION:** Stainless steel tanks
 - MACERATION:** 10 days
 - PUMPING:** Tank
 - MALOLACTIC FERMENTATION:** Tank
 - BARREL AGING:** 6 Months
 - BARRELS TYPE:** 100% French oak
 - GRAIN TYPE:** Fine
 - TOSTES TYPE:** Soft
 - BARRELS CAPACITY:** 225 L
 - FINING:** 10 Months
 - ALCOHOL VOL:** 13% Vol.

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SENSORY ANALYSIS:

Bright red cherry color with violet edges, very clean, with medium to high intensity.

Very expressive in nose, with well-marked ripe fruit typical of the variety where red and black fruits are highlighted, combining spicy hints with cacao and vanilla from the barrel. Showing great complexity.

Alive, round, fleshy and balsamic in mouth with sweet tannins showing a strong and persistent character. Well balanced acidity.

Sweet final with noble sensation that produces a feeling of great harmony.

In perfect coherence, confirming in the retro-olfaction phase spicy nuances and ripe fruit.



PICK UP ADDRESS:

CAMINO CABEZUELAS S/N. 02270. VILLAMALEA.
ALBACETE. SPAIN

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12 PACK CASES

60 CASES / EUROPALLET

12 CASES LAYER

720 BOTTLES / EUROPALLET