# Mikaela SERIES

BOBAL GRAPE

Wine Praised by Royal Family



**Equivalent to Country Village Wine from Burgundy or Loire Valley** 

## Mikaela Story

AURELIO GARCÍA, the famous winemaker of V1, V2, V8, and his wife MICAELA RUBIO, who are also winemakers, after traveling to the most prestigious wine-growing regions in the world, are determined to also seek out regions with great potential for producing unique wines to develop themselves Ideal wine.

Finally found two different regions of their homeland, Cuenca and Avila. These two regions are characterized by the native grapes Garnacha and Bobal. AURELIO and MICAELA explain "This allows us to more easily transfer the characteristics of the terroir to our wines". They use local old vines and the most natural and organic brewing methods, including the use of local natural yeast, no mechanical pump to pump the wine juice, and it is completely handmade without destroying the wine quality. In addition, adhering to the meticulous spirit of making the V series, and the perfect spirit of not letting go of every detail, they craft a small amount of the purest and most authentic country village wine, "equivalent to Burgundy or the Loire of the Loire and other regions. "Country Village Wines" is how they position their wines.





We treat winemaking as our own child, and brew every bottle of wine with the most sincere heart. Each bottle is full of love, happiness and blessings



## **BOBAL**

Bobal is the third most abundant grape in Spain. The main producing areas are Utiel-Requena and Manchuela in the south. In the past, they were used for blending with other grapes. Now more and more winemakers are starting to make 100% Bobal and launched a smooth red wine, which made Bobal's fame soar. Bobal grapes have thick skins, dark color and late ripening. The resulting wines have fresh red fruit flavours, well-structured, velvety texture, pleasant tannins and acidity on the palate, suitable for aging, resveratrol is also higher than the average wine.

The New York Times recently reported that "Bobal" is a forgotten grape, but in recent years some wineries have been successful in proving that it can make fine wines that are "stunning of elegance, refinement and mineral intensity. combination", a jaw-dropping "wine with depth, complexity and texture".

Micaela's two Bobal red wines have been well-received in the market, and are the highest in selling price.



The pebbled earthy surfaces of the winery's vineyards are characteristic of the vineyards in the region. This layer of pebbles prevents the evaporation of water, which is essential for the plant to ripen, allowing the tannins of the grapes to reach full ripeness to result in sweet, elegant and rounded tannins



## El Reflejo de Mikaela



VINTAGE : 2016

**GRAPES**: 92% Bobal, Adding 8% Macabeo and Albillo to increase the fruity aroma, soften the tannins, making drink more fresh and pleasant

VINE AGE

: > 60 Years old



OAK BARREL: 12 Months. 40% New barrel

/60% Old barrel

QUANTITY

: 4500 bottles







VINTAGE

: 2015(Made only in the best vintage)

**GRAPES** 

: Three different clones of Bobal

to increase the complexity

VINE AGE: > 100 years old

OAK BARREL: 18 Months in French barrel

QUANTITY: 580 bottle/330 bottles Magnum





#### **OUR WINE** Mikaela

The famous winemaker AURELIO GARCÍA of V1, V2, V8 and his wife MICAELA RUBIO, who is also a winemaker, returned to their hometowns Cuenca and Avila to make a small number of the most pure and authentic country wines in their minds," The equivalent of country wines from regions such as Burgundy or the Loire," says MICAELA. These two places have the region's native grapes, Garnacha or Bobal. AURELIO and MICAELA explain "this allows us to more easily transfer the characteristics of the terroir to our wines". They use local old vines and the most natural methods, including using local natural yeast, without pumping the wine juice, and adhering to the spirit of meticulous brewing of the V series, not letting go of every detail, perfectly brewing three very limited editions Fine Wines: El Reflejo de Mikaela, Mikaela, La Infanta by Mikaela

### El Reflejo de Mikaela

From famous V-series winemaker

Vintage: 2016

Grapes: 92% Bobal, adding

8% Macabeo & Albillo to increase fruity aroma, soften tannin to have a more refreshing and pleasure drink

Vine Age: > 60 years old

Oak Barrel: 12 monthes, 40% New/60% Old barrel

Quantity: 4500 Bottles



El Reflejo de Mikaela Country Village Wine Equivalent to Burgundy or The Loire





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## Mikaela

From famous V-series winemaker

Vintage: 2015

**Grapes:** 95% Bobal adding 5% Macabeo and Garnacha blanca to increase fruity aroma

Vine Age: > 80 Years

Oak Barrel: 18 Months

Quangity: 2100 bottles



#### Mikaela

Country Village Wine
Equivalent to Burgundy or The
Loire





#### **OUR WINE** Mikaela

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## La Infanta

## From famous V-series winemaker

VintageA: 2015

**Grapes**: 3 different clones of Bobal to increase complexity

Vine Age : >100 years old

Oak Barrel: 18 months in

French oak barrel

Quantity: 580 bottles,

330 bottles Magnum



#### La Infanta

Country Village Wine
Equivalent to Burgundy or The
Loire

