

## HU - HA PREMIUM

“ TECHNO RED WINE ”



### D.O.P. VALENCIA

#### VARIETIES

100% Bobal.

#### SOIL AND VINEYARDS

Clay soil situated on the western side of Valencia at about 700 metres altitude. The vineyards have a continental climate influenced by the Mediterranean.

#### OAK BARRELS

3 months in American and Hungarian oak barrels.

#### WINEMAKER'S TASTING NOTES

Intense cherry red colour with good aromas of red and dark berries like strawberries, raspberries and blackcurrant. Also faint toasted hints of the barrel and a touch of spiciness along with a little liquorice. On the palate it's ample, fresh, moreish and with a perfect balance between the toasted nuances of the wood and the mature fruit so typical of the Bobal grape. Best served between 12°C and 15°C.

#### PAIRING SUGGESTIONS

HU-HA is a techno wine that produces a light “chiquitan and a chiquititan tan tan\*”, which matches perfectly with the essence of freedom of our land and the best sunrise in the Mediterranean.

\* Words from a Chimo Bayo song.

#### TECHNICAL DATA

pH 3,60  
Total Acid : 5,4 g/L  
Residula Sugar : <4  
Alc: 13% Vol.

#### PALLET

Bottle Size : 0,75  
Box Bottles : 12  
Pallet Bottles : 720

HU - HA is the wr cry of Chimo Bayo, the quitessential Valencian Dj of the “ Ruta de Bakalao ” \*

Our techno wine pays homage to the 90s era and all the best that those wonderful years left us; hedonism of the masses, freedom, music, innovation, rebellion and above all good vibes.

As Chimo Bayo himself would say, “ HU-HA is about connecting with people ” . It's a straightforward invitation to enjoy life more. We toast to that a good “ HU-HA ” .

\*\* The Ruta de Bakalao was a loosely knitted route of fashionable discos in and around Valencia which during the 80s and 90s was inundated with young people from all over Spain, who partied long and hard.