



TOBELOS TEMPRANILLO 2017



Tempranillo 100%

VINEYARDS

Small plots in terraces at the foothill of Sierra Cantabria
Villages: Briñas, San Vicente de la Sonsierra (Rioja Alta) and Labastida (Rioja Alavesa).

Vines age: 30 years (average)

Altitude: 450m – 550 m. **Climate:** Continental - Atlantic

Soil: Chalky-clay

Harvest: Exclusively by hand in order to make an exhaustive selection of the grapes at the vineyard. Carried in cases and sorted on table at the winery.

Harvest date: 01th October 2016

WINEMAKING

Cold maceration before alcoholic fermentation in stainless steel and concrete tanks with temperature control and daily pump-overs. Malolactic fermentation in concrete tanks.

AGEING

12 months in French and American oak barriques.

Age of the barriques: 1 - 4 years.

Ageing in bottle a minimum of 12 months.

Bottled in March 2019

Production of this vintage: 193.000 bottles+ 3.700 magnum

TASTING NOTES

Deep cherry red colour with ruby rim.

Intense aromas of red and black berries with spicy hints of cinnamon, cocoa and cedar wood.

Nice attack with a balanced feeling along the mouth. Tasty tannins, well integrated acidity and a long-lasting finish. Fruity aftertaste.