



TOBELOS TEMPRANILLO 2016



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.

Winter 2016 was not very cold, a very rainy spring ensured a good quantity of Water in the subsoil. Summer was extra dry but temperatures were not very high until the last week of August. What was great in 2016 was that we didn't have any rain from beginning of September to November and let us do a late harvest to get a perfect maturation with very healthy grapes.