

OBALO WINERY

D.O. Ca Rioja

Address: Carretera N232a Km26
26339 Abalos La Rioja

Website: bodegaobalo.com

Year of foundation: 2006

Average annual production: 200.000 bottles



BODEGAS OBALO

Sub-areas: Bodegas Obalo oozes the winemaking tradition of La Rioja as a result of its location in La Rioja Alta, in a village called Álalos, which is among the villages San Vicente de La Sonsierra, Labastida, Samaniego and Párganos. These villages constitute the heart of a winemaking region considered to be one of the best in the world. It also benefits from the priceless influence of Sierra Cantabria, a mountain range that channels the Atlantic winds and mitigates the cold fronts from the north.

Vineyard: 2 ha of own vineyards and 40 ha of controlled vineyards

Location: Slopes in Sierra Cantabria, on terraces, facing the south and areas of the valley and in the undulations along the landscape

Altitude: Between 700 and 400 metres

Climate: Predominantly Mediterranean with a considerable influence from Sierra Cantabria, which mitigates the cold Atlantic winds

Average rainfall: 499 mm/year

Soils: Calcareous-clay soils made up of limestone, marl and sandstone. These soils are colour golden brown with a low-capacity for water retention that, in addition to the limited rainfall, produce low yields and a high quality grape with concentrated aromas and colour.

Age of the vineyard: Small old vineyards with an age range between 40 and 90

Pruning system: Gobelet-trained in a candelabrum formation with 3 branches

Plantation pattern: 2.5 m x 1.2 m

Plantation density: 3,300 vines/hectare

Average production: 4,000 - 4,500 kg/ha

Variety: Tempranillo

Fermentation vats: Small vats where wine can be made from each plot of land individually and where each grape can maintain its qualities

Ageing: 900 French oak barrels from different cooperages and with different chars, both new and reused once, twice and up to three times. This results in a slow integration of the wood's qualities that strengthens, without masking, the virtues of the fruit and widens the scope for employing different coupages

Wines: Obalo Rosé, Obalo, Obalo Crianza, Obalo Reserva

OBALO CRIANZA 2014

DESCRIPTION: Following Obalo's modern style, this potent and structured wine has been subtly rounded by having quietly aged in oak for 12 month. The oak is perfectly integrated in this wine that maintains the fruity aromas typically associated with Tempranillo and in this line is faithful to its Rioja essence.

NUMBER OF BOTTLES: 43.398 bottles 0,75L

VINTAGE REPORT: 2014

CARACTERÍSTICAS DE LA AÑADA: 2014 was a great vintage in the Rioja Sonsierra. It was noted for a very favourable cycle from budding to veraison. A cool summer allowed the grape to ripen in a slow and progressive fashion, thus reaching October in an optimum state before harvesting. Despite the autumn rainfall arriving early, the good work carried out by our winegrowers helped us obtain a grape in perfect winemaking conditions.

WINEMAKING DETAILS

GRAPE VARIETY: 100% Tempranillo

AGEING PROCESS: 12 months in French oak barriques

ELLABORATION: The harvest was done by hand after which only the most perfect grapes were chosen from our two selection tables to make this wine. The grapes are deposited by gravity into our small-batch steel and oak tanks where every parcel is fermented separately before then quietly aging in our French oak barriques for 12 months.

VINEYARD NOTES:

AVERAGE AGE: 45-70 year old

SOILS: In all of our plots the predominant soil profile is calcareous clay with sandy and loamy limestone. The soil here is brownish grey, poor and with a meagre water retaining capacity

CLIMATE: Atlantic with a continental influence. The Sierra Cantabria to the north protects from cold winds creating a microclimate that is marked by soft winters and summers along with a significant difference between nocturnal and diurnal temperatures that favour the polyphenolic ripening of our grapes.

TASTING NOTES:

Bright red in colour. This vintage particularly shows the intensity and elegance of dark ripe blackberries, violets and spices. On the palate it is balanced and presents us with juicy dark berry and cherry flavours along with a firm mineral backbone. It has a vibrant and velvety mouthfeel followed by a long and focused finish.

FOOD PAIRINGS:

It is ideal with hearty stews, game dishes, wild mushrooms and mature cheeses.

ANALYSIS:

ALCOHOL: 14,6% vol.

RESIDUAL SUGAR: 1,2 g/L

TOTAL ACIDITY: 4,82 g/L

BODEGA OBALO was built in 2006 and is situated right in the border with the Rioja Alta even though the majority of its vineyards are to be found in the Rioja Alavesa. The architecture of the winery with its harmonious gridded lines along with its cutting-edge installations reveals the youthful spirit of this project. Bodegas Obalo is part of Avanteselecta, a company which is made up of nine wineries, located in Spain's leading winemaking regions. Each one has a different personality but all of them share a common goal.



BODEGAS OBALO



PRESENTATION: 75cl.

WINERY Obalo

AREA D.O. Ca Rioja

VINTAGE 2014

VARIETY 100% Tempranillo

AGEING 12 month in barriques