

WINEMAKERS'S NOTE

Following Obalo's modern style, this potent and structured wine has been subtly rounded by having quietly aged in oak for 12 months. 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 Riojan essence.

PRODUCTION: 63,710 bottles 0,75 l

GRAPE VARIETY: 100% Tempranillo

AGEING PROCESS: 14 months in French oak barriques

ALCOHOL: 14,50 % Vol.

Total acidity: 5,1 g/l (tartárico) · **Residual sugar** 2,1 g/L

WINEMAKING: 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.

TASTING NOTE: Bright red in colour. This vintage 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.

VINEYARDS

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.

CHARACTERISTICS OF THE VINTAGE: Qualified as very good, it is worth highlighting its quality at a level of great balance in the different stages of the vineyard. This led to an early harvest. This is a vintage in which the freshness and elegance of the wines stand out, as well as their high ageing power. Wines with body and roundness that, with the contributions of the barrel, obtain a perfect assembly.

THE WINERY

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.

