

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 Ábalos, 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 RESERVA 2010

DESCRIPTION: This wine fully reflects our winery's philosophy in all its splendor. Is produced from our oldest vineyards found in the slopes of the Rioja Alavesa. These perfectly mature grapes from old Tempranillo vines are the key to this wine's intensity and longevity.

NUMBER OF BOTTLES: 9,310 BOTTLES 0,75L

VINTAGE REPORT: 2010

This was a warm year coupled with favourable rainfall throughout the vine's growth and maturation periods. The wines from this vintage have very good concentration and outstanding balance making them particularly well suited to crianza and reserva style ageing.

WINEMAKING DETAILS

GRAPE VARIETY: 100% Tempranillo

AGEING PROCESS: 12 month in new French oak and 5 years in the bottle

ELLABORATION: : This wine macerates for two days at cold temperatures before fermenting in french oak tanks. The malolactic fermentation takes place in French oak barriques (100% new) where the wine will continue to age for 12 months.

VINEYARDS NOTES:

AVERAGE AGE: 65 - 90 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 in diurnal temperatures that favour the polyphenolic ripening of our grapes.

TASTING NOTES:

Bright violet. Intensely perfumed bouquet displays blackberry, violet, dark chocolate, anise and tobacco. It shows ripe yet fresh dark berry and cherry flavours along with a firm mineral backbone. It has a vibrant finish that is focused and lingering with floral and spicy qualities.

FOOD PAIRINGS:

It is a perfect match with game, steaks, stews and of course with mature cheeses

ANALYSIS:

ALCOHOL: 14% vol.

RESIDUAL SUGAR: 2,1 g/L

TOTAL ACIDITY: 5,1 g/L

SCORES:

INTERNATIONAL WINE CELLAR- STEPHEN TANZER · Obalo Reserva 2009	92 Points.
GUÍA PEÑÍN 2015· Obalo Reserva 2009	93 Points
GUÍA PROENSA 2015· Obalo Reserva 2009	92 Points

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 2010

VARIETY 100% Tempranillo
AGEING 12 months in new French oak barriques and 5 years in the bottle