

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 Rioja essence.

BODEGAS OBALO, S.L.
Ctra. Nac. 232 A, km 26
46339 ABADIA (La Rioja)
B-15896004

Juan Carlos, winemaker

PRODUCTION: 65,730 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: Very cold winter, followed by a harsh and late spring frost that gave way to a rather hot and very dry summer. Accelerating the maturation and reaching equilibrium by September 25th.

Very healthy grape, small size and low yield, concentrated.

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.

