

WINEMAKERS'S NOTE

La Tarara, really Rioja style. We elaborate this modern crianza in which the fruit and the barrel go hand in hand. The spices of cinnamon and liquorice are added to the shades of fruit and red cherry.

A very good choice for not very spicy dishes.



Juan Carlos, winemaker

PRODUCTION: 72.580 bottles 0,75 l

GRAPE VARIETY: 100% Tempranillo

AGEING PROCESS: 12 months in French oak barriques

ALCOHOL: 14 % Vol.

Total acidity: 4,90G/l (tartárico) · **Residual sugar :** 2,3 g/L

WINEMAKING: The grapes are placed in a cool area for one night so as to be at ideal temperature before they are loaded onto the selection tables, destemmed and loaded by gravity into steel and French oak fermentation tanks. Once the wine has undergone its alcoholic and malolactic fermentation it is carefully moved to French oak barriques where its aging process will begin.

TASTING NOTE: ruby red color and medium-high layer. Aromatic intensity of ripe red fruits and black fruits that are discovered on a balsamic background. Firm entry and silky passage, leaving a long finish of spicy wood notes.

VINEYARDS

AVERAGE AGE: 25-30 year old

SOILS: The soil here is a blend of limestone and clay with a good proportion of river rocks and gravel which allows for excellent drainage. They are poor soils that situated on well illuminated and south-facing slopes.

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.

