

# TOBELOS

## WINERY

Tobelos winery is located in Briñas, one of the most traditional winemaking areas in D.O.C.a. Rioja, on a steep slope over the Ebro River with fantastic views of Conchas de Haro and Peñas de Bilibio. The winery's main vineyard plots are Mocotero and Los Quiñones. Mocotero Vineyard surrounds the winery with over twenty-year-old vines and Los Quiñones is located in La Fonsagrada area, 10 minutes southeast of the winery, with over seventy-year-old vines. These vines are pruned and cared-for with love and passion to produce extremely low yields and achieve wines with beautiful character, intensity and balance. Harvest is done by hand in small 20kg bins to avoid crushing grapes before arriving to the winery and going through sorting tables and destemming. Fermentation takes place in truncated-cone-shaped stainless-steel tanks, small egg-shaped concrete tanks and wooden vats. Finally, the wines are aged in French, American and European oak, developing unique aromas and flavors for 12 to 24 months at the winery's temperature and humidity-controlled barrel room.



## Tobelos Crianza

**The cellar's flagship wine**, combining the qualities of a classic Rioja wine with the innovation of modern winemaking.

**Vintage:** 2017

**Appellation:** D.O.C.a. Rioja

**Variety:** 100% Tempranillo.

**Oak Ageing:** 12 months in French, American oak casks and Central European oak.

**Tasting Notes:** Ripe aromas of cherries and strawberries, fruit compote and spices with hints of roasted coffee. Long and well-structured with lively acidity, intense fruit and a charming aromatic finish of balsamic notes.

**Pairing:** Stews, slow-cooked ribeye, pulled pork or poultry.

**Serving temperature:** between 60° F and 64° F.

**Alcohol:** 14.5%