

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 Tahón Reserva



Tahón de Tobelos is the Reserva expression from some of our most prized Tempranillo vines.

Accolades:

2011 vintage - 90 pts *Wine Spectator*

2012 vintage - 93 pts *Wine Spectator*

Vintage: 2013

Grapes: 100% Tempranillo.

Appellation: D.O.C.a. Rioja

Ageing: 24 months in new American and French oak casks, and 4 years bottle aging in the cellar.

Tasting Notes: Complex and intense aromas and flavors of ripe red fruits, nutmeg, cacao and hints of compote and jam. Balsamic, mineral, fleshy and well-balanced with mature tannins perfectly integrated in the wine. Powerful, long and elegant aftertaste.

Pairing: Game, slow roasted pork shoulder, dry-aged prime ribeye, strong cheese and Jamón Ibérico.

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

Alcohol: 14.5%