

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 2017

DESCRIPTION: Obalo is a unique creation that fully expresses the essence and distinctive fruitiness of Rioja Tempranillo, whilst maintaining a mouthfeel and structure more usually associated with more modern styled wines

NUMBER OF BOTTLES: 37,000 bottles 0,75L

VINTAGE REPORT: 2017

Winter and Spring in Rioja were markedly mild although the summer that followed was warmer than usual. Rainfall was evenly spread throughout the year while respecting the delicate flowering and budding periods. The summer was warm and dry which in turn led to a slightly earlier than usual harvest and to perfectly mature tannins and grapes.

WINEMAKING DETAILS

GRAPE VARIETY: 100% Tempranillo

AGEING PROCESS: 3 month in French oak 50% new

ELABORATION: This wine macerates for two days at cold temperature before fermenting in french oak tanks. The malolactic fermentation takes place in French oak barriques (50% new) where the wine will continue to age for 3 months.

VINEYARDS NOTES:

AVERAGE AGE: : 10% of our vines are 6 years old and the rest are up to 25 years

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:

Enticing deep and bright cherry colour. It is intensely perfumed with a bouquet of red fruits such as cherries and wild strawberries that are so typical from a great Tempranillo. In the palate it is gentle and velvety showing vibrant red berry and cherry flavours. This young wine is rounded off by a subtle and yet seducing spicy finish.

FOOD PAIRINGS:

It is a perfect match with steak, roast chicken, pasta and rice dishes as well as great with tapas and Manchego cheese.

ANALYSIS:

ALCOHOL: 14% vol.

RESIDUAL SUGAR: 2,3% g/L.

TOTAL ACIDITY: 4,79 g/L

SCORES:

INTERNATIONAL WINE CELLAR-STEPHEN TANZER · Obalo 2013

90ptos

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 2017

VARIETY 100% Tempranillo

AGEING 3 months in French oak