

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 Páganos. 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 ROSADO 2017

Obalo Rosé completes the range of expressive Tempranillo wines, trying to achieve a Rosé wine with the region's and bodega's personality, intensity and freshness. It is a fresh, intense and subtle Rosé wine that has been made using 100% Tempranillo from the Rioja Sonsierra. It has been conceived to be enjoyed with an aperitif or to be paired with rice, pasta, fish or exotic dishes.

NUMBER OF BOTTLES : 28.130 bottles

VINTAGE REPORT: 2017

Cold winter, rainy spring and extremely warm summer, with rains in September. A very good ripening was achieved during the first week of October. The vintage offered healthy grapes and optimum maturation. As a consequence the wine are fresh and fruity in the mouth, with a very attractive color.

WINEMAKING DETAILS

GRAPE VARIETY: 100% Tempranillo

AGEING PROCESS: no ageing involved

ELABORATION: The grapes are from plots of land between 5 and 25 years of age, with a Young character, and are harvested manually and early with the aim of preserving the sought freshness. In cold conditions and an aqueous phase, the must is obtained by almost immediately devatting the selected and de-stemmed grapes. A slow fermentation at around 15 degrees evolves into a fruity and expressive wine that is rounded by maintaining and working it in its lees for about a month. This process provides the wine with a thick and silky sensation.

VINEYARDS NOTES:

AVERAGE AGE: 5 – 25 years

SOILS: In all of our plots the predominant soil profile is calcarious 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.

TASTING NOTES:

Pale pink salmon coloured with delicate orange glints and a bright sheen. The elegant nose combines wild strawberry and white fruits, alongside floral notes made up mainly of roses. Soft yet surprisingly structured in the mouth, balanced by fresh fruity notes and a touch of citrus. The smooth, suave finish leaves a lovely lasting sensation which makes you want to try more.

FOOD PAIRING:

Ideal with white meats like pork, turkey or chicken, tapas. Also very good with fish, rice or pasta.

DATOS TÉCNICOS:

ALCOHOL: 13% vol.

TOTAL ACIDITY: 6.1 g/L (tartaric)

RESIDUAL SUGAR: >1,8 g/L

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.



PRESENTATION: 75cl.

BODEGA Obalo

D.O. Ca Rioja

AÑADA 2017

VARIETY 100% Tempranillo

AGING no ageing involved