

ÓBALO SAN ROQUE | 2023

A complex, fruity wine from the north west part of Rioja

Technical data



D.O.C.a.: Rioja
Production: 16,130 bottles 0,75L
Alcohol: 13,5% vol.
Acidity: 5,4 g/L (as tartaric)
Residual sugar: 1,1 g/L
pH: 3,64

Winemaking



Wine ageing: Stainless steel with a component in used oak barrels

Process: The grapes tend to be earlier-picked, and after sorting, are de-stemmed but not crushed and initially undergo a 5-day cold soak. Then follows a simultaneous alcoholic and malolactic fermentation at 20°C, with early pressing to stainless and a few old oak barrels, for a year's maturation.

Tasting notes



Attractive youthful colour. On the nose there are a range of lively red fruits, with a plummy undercore and some liquorice notes. There's sweet fruit on the palate too, but also a darker brooding presence, that suggests the wine will improve with a few months in bottle.

Vineyards

Soils: Shallow, chalky clay soils, containing a decent proportion of limestone, with the presence of gravel and pebbles allowing for reasonable drainage and heat retention.



Alt. over sea level: 450-650 meters

Average age: 10-30 years old

Climate: Rioja lies at the crossroads of Mediterranean, Continental and Atlantic climates, with significant variation from one year to the next. The Sierra de Cantabria mountains, just to the north, protect the region from the worst of any Atlantic weather.

TEMPRANILLO,
GARNACHA

