

WINEMAKERS'S NOTE

This wine fully reflects our winery's philosophy in all its splendor. Is produced from our oldest vineyards found in the slopes of the Rioja Alavesa. These perfectly mature grapes from old Tempranillo vines are the key to this wine's intensity and longevity.

BODEGAS OBALO, S.L.
Ctra. Nac. 232 A, km 26
46339 ALBA (La Rioja)
B-15896004

Juan Carlos, winemaker

PRODUCTION: 14,974 bottles 0,75 l

GRAPE VARIETY: 100% Tempranillo

AGEING PROCESS: 18 month in new French oak and 2 years in the bottle

ALCOHOL: 14,5 % Vol.

Total acidity: 5,3 G/l (tartárico) · **Residual sugar** 2,1 g/L

WINEMAKING: This wine macerates for two days at cold temperatures before fermenting in French oak tanks. The malolactic fermentation takes place in French oak barriques (100% new) where the wine will continue to age for 18 months. It rests 2 years in bottle.

TASTING NOTE: Bright violet. Intensely perfumed bouquet displays blackberry, violet, dark chocolate, anise and tobacco. It shows ripe yet fresh dark berry and cherry flavours along with a firm mineral backbone. It has a vibrant finish that is focused and lingering with floral and spicy qualities.

VINEYARDS

AVERAGE AGE: 65 - 90 year old

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.

CHARACTERISTICS OF THE VINTAGE : Qualified as VERY GOOD, it is worth noting its quality at a level of great balance in the different states of the vineyard, giving a harvest in normal dates. It is a vintage in which the freshness, balance and elegance of the wines stand out, as well as their high ageing power.

Wines with body and roundness that, with the contributions of the barrel, achieve a perfect blend.

THE WINERY

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.

