

## WINEMAKERS'S NOTE

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.

BODEGAS OBALO, S.L.  
Ctra. Nac. 232 A, km 26  
26339 Abalos (La Rioja)  
B-15896004

Juan Carlos, winemaker

**PRODUCTION:** 29,333 bottles 0,75l

**GRAPE VARIETY:** 100% Tempranillo

**AGEING:** No ageing involved

**ALCOHOL:** 13% Vol.

**Total acidity:** 5,8 G/l (tartárico) · **Residual sugar** 2,2 g/L.

**WINEMAKING:** 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 destemmed 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.

**TASTING NOTE:** Pale pink color, onion skin. Intense, elegant fruity aroma that brings back memories of cherry, pomegranate, watermelon, red fruits... as well as balsamic and floral notes. It is tasty, with great personality and volume. Its acidity, in perfect balance and the smooth passage through the mouth, gives us a long and fresh finish.

## VINEYARDS

**AVERAGE AGE:** 5 – 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 between nocturnal and diurnal temperatures that favour the polyphenolic ripening of our grapes.

**CHARACTERISTICS OF THE VINTAGE :** A cold winter, followed by a cool and rainy spring gave way to a hot and dry summer, which forced us to bring forward the harvest to the 4th week of September, in order to respect the fruity aromas of the variety, and preserve the acidity and balance. It presents marked floral notes and persistence in the mouth.

## 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.

