

OBALO BLANCO | 2020

A selection of more than twenty plots of land in the Riojan hillsides

95% VIURA - 5%
CHARDONNAY

Technical data



D.O.C.a.: Rioja
Production: 5.088 bottles 0,75l
Alcohol: 13% vol.
Acidity: 6,2 g/L (tartaric acid)
Residual sugar: 0,41 g/L
pH: 3,32

Winemaking



Wine ageing: A slow fermentation in new barrels and subsequent work on the lees for 3 months

Process: We select around 20 plots of Viura grapes which, due to their altitude and orientation, provide mouthfeel and freshness to the wine. The Chardonnay plot is located at an altitude of over 600m above sea level.

Tasting notes



Straw yellow colour with greenish iridescence Intense, elegant and fruity aroma reminiscent of white flowers, orange blossom, fennel and citrus, giving way to light tropical notes It is tasty, with great personality and volume Its acidity, in balance with the subtle oak, gives it a smooth passage through the mouth, and gives us a long, fresh finish with Atlantic connotations It has a creamy finish.

Vineyards

Soils: Poor, siliceous-calcareous with a high proportion of limestone soil, and deep. Pebbles and gravels provide good drainage and water retention.

Alt. over sea level: 650 meters

Average age: 40 years

Climate: Mainly Mediterranean with Atlantic overtones, with mild winters and summers and a temperature difference between day and night that favours the polyphenolic maturity of the grapes.

Ratings

Wine Enthusiast: 91 | Guía Peñín: 90

