



TOBELOS

RESERVA 2015
RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

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Solo en el silencio
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Tobelos reserva is a wine made with grapes from San Vicente de la Sonsierra and Rivas de Tereso. A modern reserva.

GRAPES	99% Tempranillo and 1% Graciano.
WINEMAKING	Alcoholic and malolactic fermentation in truncated cone-shaped concrete tanks.
AGEING	18 months in 225 litre casks of French oak 70% and American oak 30%.
SERVICE	Between 16°C and 18°C.
COLOUR	Garnet red, clean and bright.
NOSE	Intense on the nose, with aromas of red and black fruit such as blackberry and blackcurrant, accompanied by spicy notes, cinnamon, cocoa and vanilla.
MOUTH	Good entry, with a well-balanced passage from start to finish. Pleasant tannins, integrated acidity and long persistence. Very round and balanced.