



TOBELOS

WHITE 2020
RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

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Tobelos White is a wine made from three varieties of white grapes from Labastida, San Vicente de la Sonsierra and Briñas.

GRAPES

80% Viura / Macabeo, 10% Sauvignon Blanc and 10% White Grenache.

WINEMAKING

Each variety ferments in a tank of different material and shape, all of them with their own lees. The Sauvignon Blanc is fermented in a concrete egg, the White Grenache in a small stainless steel tank and the Viura / Macabeo in new 500 and 225 litre French oak casks.

AGEING

Only the Viura / Macabeo is aged for 6 months in new 500 and 225-litre French oak casks.

SERVICE

Between 9°C and 11°C.

COLOUR

Lemon yellow with silver hints.

NOSE

Good aromatic intensity with fruit as the protagonist. Primary aromas of pear, apple, grapefruit and peach stone, followed by notes of white flowers and accompanied by sweet spices.

MOUTH

Great intensity of volume throughout, with freshness, balance and length for enjoyment. Fruity aftertaste with spicy notes more evident.