



TOBELOS

CRIANZA 2020
RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Tobelos Crianza is a single varietal red wine that reflects the territory where it has been raised.

Grapes were handpicked in 13 kg crates and then hand sorted at the winery.

It is a very versatile, elegant and expressive wine.

GRAPES	100% Tempranillo.
WINEMAKING	Grouping of homogeneous plots to ferment in stainless steel tanks at low temperature, with daily <i>remontages</i> during its fermentation.
AGEING	12 months in 225 litre casks of French oak 70% and American oak 30%.
SERVICE	Between 16°C and 18°C.
COLOUR	Deep cherry red with a ruby rim.
NOSE	Intense on the nose, with aromas of red and black fruit accompanied by spicy notes, cinnamon, cocoa and cedar.
MOUTH	Good entry, with a well-balanced attack from start to finish. Pleasant tannins, integrated acidity and long persistence. Very round, fresh and fruity.
PRODUCTION	150.000 bts

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Crear es el lin
algunas flum*



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This wine is created from selected pots of clayey calcareous soils on terraces that give rise to bush vines of average age of 60 years, that shapes the personality of our Crianza.

In general, 2020 was a cool and rainy year. It started with a very early bud break and the numerous spring rains resulted in fungal diseases (especially mildew) that impacted the harvest heavily. Beyond this, there were the obvious complications from the COVID-19 pandemic, which above all else, **quality this year as “historic”**. After a warm summer, the moderate temperatures in September gave rise to a **very balanced character to the wine, with ideal alcohol content, great aromatic intensity and excellent freshness**. 2020 was a year with optimal sanitary conditions.