



TOBELOS

WHITE 2024

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

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, 15% Sauvignon Blanc.

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, 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.

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