



TOBELOS 506 m



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506 m

SINGLE ESTATE

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

The wine comes from Fonsagrada vineyard in San Vicente de la Sonsierra. Viura / Macabeo from 506 - 484 m asl. and White Garnacha on slabs, with loamy texture with adequate moisture retention.

GRAPES

50% Viura / Macabeo and 50% White Garnacha.

WINEMAKING

Cooling of the grapes for 24 hours in a chamber. Manual selection table. The must ferments in 3 x 500-litre oak casks, 1 x 225-litre oak cask.

AGEING

Aged for 10 months on lees with *batonnage* with its own lees.

SERVICE

Between 9°C and 11°C.

COLOUR

Straw lemon yellow with silver iridescence.

NOSE

Very clean and expressive on the nose, its protagonist is the white flowers aromas that appears with spicy and fruity nuances in the background, all of them perfectly assembled.

MOUTH

Fresh attack, volume throughout, unctuous, long and original saline background.

PRODUCTION

2.158 bottles

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