



TOBELOS

WHITE

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Tobelos White is a wine made from two different white grape varieties, sourced from vineyard plots located in San Vicente de la Sonsierra and Labastida (both at 550 metres above sea level), planted on terraced slopes and with an average vine age of 30 years.

GRAPES 90% 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 litres French oak casks with batonnage.

AGEING

Aged for 5 months in the same vessels where fermentation took place.

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 tropical fruit, followed by notes of white flowers and accompanied by herbs and sweet spices.

MOUTH

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

*En la sombra
nuestros m
solo habla el si
Solo en el silencio
inventar el acto
Crear es el fin
alma fflum*