



TOBELOS ROSADO

RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

Tobelos Rosado is a wine made from a blend from native white and red grapes handpicked in 13kg crates and hand sorted at the winery. The grapes come from bush small vineyards located in Briñas, Labastida and San Vicente de la Sonsierra, highest areas of our region; the objective to highlight the quality and expression of our land, as well as the varietals character.

GRAPES 75% Viura and 25% Tempranillo.

WINEMAKING 4 months of aging with its lees in French oak barrels.

SERVICE Between 9°C and 11°C.

COLOUR Brilliant pale pink onion skin.

NOSE High aromatic intensity with the flower as the protagonist. Primary aromas of rose petal and white flower, accompanied by grapefruit peel, wild berries and some honey hints.

MOUTH Good attack, with volume throughout its length; fresh and perfectly balanced. Elegant, delicate, with a long and fruity aftertaste, with spicy notes.

PRODUCTION 2.600 bottles

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