

TOBELOS BLANCO 2020

Viura 80% , Garnacha blanca 10% y Sauvignon blanc 10%

VINEYARDS

La Laguna – Briñas – 650 m – 45 years old (Rioja Alta)

Los Quiñones – San Vicente - 550 m – 85 years old (Rioja Alta)

Cubanegra – Labastida – 550 m – 20 years old (Rioja Alavesa)

Soil: Chalky-clay

Climate: Continental - Atlantic

Harvest: Exclusively by hand in order to make an exhaustive selection of the grapes at the vineyard. Carried in cases and sorted on table at the winery.

Harvest date: 27th September 2019

WINEMAKING

Basket-pressed. Pre-fermentation cold maceration for 24 hours.

-*Viura* is fermented in new French oak barriques of 225 and 500 litres with continuous batonage over his lees for 4-6 months.

-*Sauvignos blanc* is fermented with his lees in concrete “egg-shaped” tank.

- *Garnacha Blanca* is fermented in small tanks of 1,000 litres.

AGEING

4-6 months after fermentation in oak barriques and egg-shaped tank.

New french barriques.

Bottled on April 2020

TASTING NOTES

Lemon yellow colour with a silvered rim.

Primary aromas of pear, apple and grapefruit with hints of white flowers and sweet spices.

Fresh attack, savoury and mouth-filling. Long lasting finish with a fruity and spicy aftertaste.

Production of this vintage: 11.300 bottles



Vintage 2020 in Tobelos was very dry, that gave us a lower but higher average quality. Vines developed a lower number of bunches and grains were more separated which gets better ventilation. The low quantity and the excellent health conditions of the grapes, make an **excellent vintage** for Tobelos.