

# Terroir Selection

TOBELOS 506m



## TOBELOS 506m

SINGLE PLOT  
RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

The wine comes from Fonsagrada vineyard in San Vicente de la Sonsierra.  
Viura / Macabeo from 506 - 484 m AMSL 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 <i>batonnage</i> 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 bts

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