

# Our Wines

TOBELOS WHITE



## TOBELOS

WHITE

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Tobelos White is a wine made from three varieties of white grapes from Labastida, San Vicente de la Sonsierra and Briñas.

**GRAPES** 80% 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 and 225 litre French oak casks.

**AGEING** Only the Viura / Macabeo is aged for 6 months in new 500 and 225-litre French oak casks.

**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 pear, apple, grapefruit and peach stone, followed by notes of white flowers and accompanied by sweet spices.

**MOUTH** Great intensity of volume throughout, with freshness, balance and length for enjoyment. Fruity aftertaste with spicy notes more evident.

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nuestros m  
sólo habla el si  
Solo en el silencio  
inventar el acto  
Crear es el fin  
alma fflum