

TOBELOS GARNACHA 2016





La encina – 30 years old - Briñas Las Piletas – 40 years old – Labastida Cascajo Viejo – 80 years old – Rivas de Tereso

Altitude: 450m – 550 m. **Climate:** Continental - Atlantic

Soil: Chalky-clay

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

winery.

Harvest date: 12th October 2016

WINEMAKING

100% Garnacha, destemmed, not crushed.

Pre-fermentation cold maceration. Alc: 14,5%

AGEING

12 months in French and American oak barriques.

Age of the barriques: 1 - 2 years.

Part of the wine aged in a concrete egg with the aim of increasing

the fruity aroma and volume over time. Ageing in bottle a minimum of 8 months.

Production of this vintage: 14.100 bottles

TASTING NOTES

Covered red cherry colour with cherry hints.

Powerful and elegant on the nose, excellent and complex expression, ripe fruit, balsamic aromas, aromatic herbs, mineral

profile with spicy notes of black pepper.

Good structure, tasty, with ripe tannins, good balance for its lively

acidity and powerful finish, meaty and aromatic.



Winter 2016 was not very cold, a very rainy spring ensured a good quantity of Water in the subsoil. Summer was extra dry but temperatures were not very high until the last week of August. What was great in 2016 was that we didn't have any rain from beginning of September to November and let us do a late harvest to get a perfect maturation with very heathy grapes.