

## Wines





## TOBELOS

ROSÉ

## **RIOJA** DENOMINACIÓN DE ORIGEN CALIFICADA

Tobelos Rosé is a wine made from a blend of white and red grapes. The grapes come from three small vineyards located in Briñas, Labastida and San Vicente de la Sonsierra.

GRAPES	75% Viura / Macabeo and 25% Tempranillo.
WINEMAKING	6 months of aging on 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 citrus and floral notes.

PRODUCTION 1.300 bts