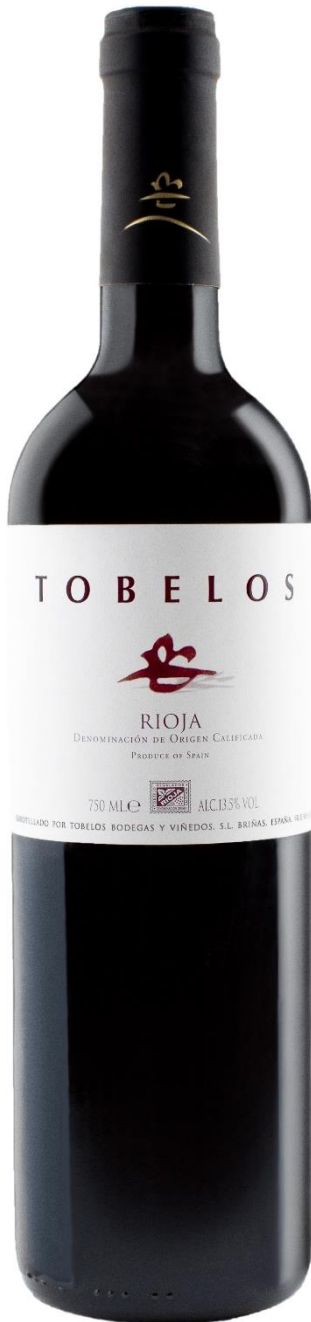


# TOBELOS Tempranillo Crianza 2014



## TYPE OF WINE:

Barrel aged red wine

## VITICULTURE:

Vineyards located on the foothills of the Sierra de Cantabria mountains. Villages: Briñas, Labastida and San Vicente de la Sonsierra.

**Age of vines:** 34 years.

**Grapes:** Tempranillo 100% (native grape to the Iberian Peninsula and perfectly adapted to Rioja).

**Pruning:** Gobelet pruning or free-standing (traditional system).

**Harvest:** Exclusively by hand for an effective selection of the grapes in the vineyard. Harvesting and shipment in cases of 15 kilos and quality control by sorting table at the winery.

Harvest Dates: October 3<sup>rd</sup> to 16<sup>th</sup>, 2014.

## FERMENTATION:

100% destemming, fermentation for 10 days with 2 pump-overs a day. A total of 17 days of maceration with the skins.

## AGING:

13 months in 225L oak barrels from American, French and Hungarian oak, with rackings every 4 months.

Age of barrels: 1 to 5 years.

Production: 175.265 bottles (750ml)

## TASTING NOTES:

**Appearance:** Well-covered cherry red colour, with a garnet rim.

**Aroma:** Ripe aromas of wild berries, spices, and a touch of roasted coffee.

**Palate:** well-built, tasty, well-integrated acidity, fruity mid-palate, aromatic and long finish with balsamic notes.

## RECOMMENDATIONS:

Storage: constant temperature below 16°C, humidity close to 80% and darkness. Keep the bottle during storage "always" flat.

Serving temperature 17-18 ° C.

Peak drinking: 2018 - 2023

Pairing: Perfect to drink by the glass, with tapas, barbecues and red meat.