



TOBELOS

Concreto 2020



Tobelos: Located in Briñas, 2 km from Haro, an area hailed as having one of the greatest wine traditions in La Rioja, located on a hill surrounded by the Ebro River, at the foot of the Sierra Cantabria. The symbol represents the first written reference in which the word “Rioja” appears, discovered in the document “La Redonda de Logroño, 1293”. Working with small plots surrounding the winery, each with their own unique soils and microclimates, Tobelos aims to combine traditional practices with today’s modern technology to produce amazing high-quality Rioja wines.

Tasting notes: Lively and clean aromas of mature red cherries, strawberries, black berries, figs and mild notes of dark minerals. Elegant, and well-balanced with mature friendly tannins, bright acidity, and long finish. Round, complex and expressive.

Appellation: DOCa Rioja - Rioja Alavesa

Grapes: 100% Tempranillo

Soil: Calcareous clay on terraces and small plots

Elevation: 1,804 ft, 1,732 ft, 1,476

Vineyard practice: Bush vines. Labastida vineyard

Vine Age: 40 years

Fermentation: 24hr cooling period in chamber. Manual selection, Alcoholic fermentation in stainless steel and malolactic fermentation in 500L oak casks.

Ageing: 12 months in concrete conical tanks.

pH: 3.72 **RS:** 0.32 gr **Alc:** 14% **UPC:** 8437004516022



Rioja: Located in Northern Spain, Rioja is best known for its berry-scented and barrel-aged red wines made from Tempranillo and Garnacha. There are 3 sub zones: Rioja Alavesa, Rioja Alta, and Rioja Baja, each with its own soil makeup the most prestigious containing large deposits of limestone. Flanking Rioja to the north and west, the Cantabrian Mountains provide shelter from the Atlantic creating a warmer and drier microclimate than regions further North.



Other Wines Available:

TOBELOS Crianza

TOBELOS Tahon

TOBELOS Salinillas

