

WINEMAKERS'S NOTE

La Tarara, really Rioja style. We elaborate this modern crianza in which the fruit and the barrel go hand in hand. The spices of cinnamon and liquorice are added to the shades of fruit and red cherry. A very good choice for not very spicy dishes.

BODEGAS OBALO, S.L.
Ctra. Nac. 232 A, km 26
26339 Abalos (La Rioja)
B-15896004

Juan Carlos, winemaker

PRODUCTION: 47.363 bottles 0,75 l

GRAPE VARIETY: 100% Tempranillo

AGEING PROCESS: 12 months in French oak barriques

ALCOHOL: 13,5 % Vol.

Total acidity: 4,90G/l (tartárico) · **Residual sugar :** 2,3 g/L

WINEMAKING: The grapes are placed in a cool area for one night so as to be at ideal temperature before they are loaded onto the selection tables, destemmed and loaded by gravity into steel and French oak fermentation tanks. Once the wine has undergone its alcoholic and malolactic fermentation it is carefully moved to French oak barriques where its aging process will begin.

TASTING NOTE: ruby red color and medium-high layer. Aromatic intensity of ripe red fruits and black fruits that are discovered on a balsamic background. Firm entry and silky passage, leaving a long finish of spicy wood notes.

VINEYARDS

AVERAGE AGE: 25-30 year old

SOILS: The soil here is a blend of limestone and clay with a good proportion of river rocks and gravel which allows for excellent drainage. They are poor soils that situated on well illuminated and south-facing slopes.

CLIMATE: Atlantic with a continental influence. The Sierra Cantabria to the north protects from cold winds creating a microclimate that is marked by soft winters and summers along with a significant difference between nocturnal and diurnal temperatures that favour the polyphenolic ripening of our grapes.

CHARACTERISTICS OF THE VINTAGE: This is a vintage in which the freshness and finesse of the wines stand out, with alcoholic graduations somewhat more balanced.

It can be considered the longest vintage in recent years.

With abundant rains in winter and early spring, which intensified in the first half of July. Fortunately they gave way to the settlement of good summer weather with mild temperatures that lasted until mid-October..

THE WINERY

Bodegas Obalo breathes the Rioja wine tradition as it is located in La Rioja Alta, in a town like Ábalos, between the villages of San Vicente de La Sonsierra, Labastida, Samaniego or Párganos, which constitute the heart of a wine region considered to be one of the best in the world. It also benefits from the valuable influence of the Sierra Cantabria mountain range, which slows down the cold fronts from the north and acts as a channel for the Atlantic winds.

