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Alma  
Tobía

Rosé Fermented in Oak 2008



#### PRODUCTION

- **GRAPE VARIETY:**  
60% Tempranillo, 25% Graciano, 15% Others.
- **VINIFICATION:**  
Meticulously hand selected from our own vineyard, Must is filtered after 36 hours of maceration under a protective layer of CO<sub>2</sub> and held at a controlled temperature of 8-10 °C, and then fermented in new, fine-grained French oak at 13-14°C.
- **CRIANZA:**  
The wine is aged for 5 months in the same French oak barrels with the occasional remontage.
- **BOTTLED:**  
The wine is bottled using a gentle filtration technique without cold stabilization.  
Limited production of 6,600 bottles (750 ml.) from 30 barrels.

#### TASTING NOTE

- **COLOR:**  
Intense strawberry red.
- **AROMA:**  
Intense, singular, clean, elegant, complex and enticing aroma. Red fruits aromas (strawberry and raspberry) with slight mentholated and floral undertones well integrated with smoked, coffee and spices like clove.  
*"Red fruit, enriched with spiced, floral and toasts undertones"* Carlos Delgado (El País Viajero 23-05-2009)
- **PALATE:**  
Well-balanced, fresh, unctuous and silky in the mouth. The wine lingers on the palate leading to a long and elegant bitter finish.  
*"Fresh and large post-taste with licorice taste. Fleshy, unctuous, it is able to cover our paladar of mature fruits"*. Bartolomé Sanchez. (Mivino. Mayo 2009)

- **Silver Medal.** V INTERNATIONAL ITINERANTE WINE CONTEST "TEMPRANILLOS OF THE WORLD", Stockholm 2009. Alma de Tobía Rosé FB 2008.
- **Silver Medal.** IV INTERNATIONAL ITINERANTE WINE CONTEST "TEMPRANILLOS OF THE WORLD", Paris 2008. Alma de Tobía Rosé FB 2007.
- **Best Rosé in Spain 2006** for "Vivir el Vino. 365 Vinos al Año" Scored: 95/100 points for the Alma de Tobía Rosé FB 2004.
- **THE WINE ADVOCATE'S ROBERT PARKER 2008.** Alma Tobía Rosado Fermentado en Barrica 2006: 90/100 Points.