



BODEGAS
TOBÍA

Dirección Fiscal y Postal: General Yagüe, 26, 1º
C. 26006 Logroño.
Dirección Bodega: Ctra. Nacional 232. Km. 438.
26340 San Asensio. La Rioja.



Viña Tobía

White 2008

PRODUCTION

- **GRAPE VARIETY:**
80% Viura, 20% Malvasia.
- **VINIFICATION:**
Grapes are meticulously handpicked for the harvest. The must is then filtered after 2 days of cold maceration under a protective layer of CO₂ and held at a controlled temperature of 8-10 °C. After the sediment has settled, the clear juice is then slowly fermented in stainless steel tanks at a control temperature of 14-16 °C. Finally, the wine is cold stabilized, filtered and bottled.

TASTING NOTE

- **APPEARANCE:**
Clear with a slight metallic sheen.
- **COLOR:**
Brilliant, pale yellow with iridescent green tones.
- **AROMA:**
Intense, rich, clean, elegant, forthright bouquet of predominately white floral characteristics and subtle notes of pear, apple, pineapple and citrus, followed by secondary notes of honey and hay. Well integrated bouquet elegant and sumptuous.
- **PALATE:**
The palate is approachable, unctuous and round, showing powerful and elegant floral notes. This is a wine with great balance and solid structure.

- **SILVER MEDAL. IX WINE CONTEST FROM D.O.C.A. RIOJA 2002**
- **GOLD MEDAL. VIII WINE CONTEST FROM D.O.C.A. RIOJA 2001**