

# TOBIA

BODEGAS  
TOBIA

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## Alma Tobia

Tinto 2004



### LA ELABORACIÓN

- **GRAPE VARIETY:**  
90% Tempranillo. 10% Others.
- **VINIFICATION:**  
Meticulously handpicked grapes from a variety of pagos in Rioja Alta. Whole destemmed grapes undergo cold maceration followed by fermentation in small open tanks at a controlled temperature of 26 °C, maximum.
- **CRIANZA:**  
After malolactic fermentation in new, fine-grained, French oak, the wine underwent a barrel aging of 20 months in the same barrels with the occasional remontage. Stabilization took place in barrel.
- **BOTTLED:**  
Bottled without aggressive filtration so as to respect the quality of the wine. Minimum of 12 months of final aging occurs in bottle. Total production of 7,200 bottles (750 ml.).

### TASTING NOTE

- **APPEARANCE:**  
Beautifully brilliant and clear, showing an abundant amount of legs.
- **COLOR:**  
Deep cherry with interweaving hues of garnet.
- **AROMA:**  
Rich and layered bouquet elegantly assimilates between raisins and cassis aromas intermixed with rich nutmeg, clove and cinnamon spices. Secondary aromas of coffee, cream, mineral and herbal aromas seamlessly appear as the wine opens.
- **PALATE:**  
A delectable line is struck between subtlety and unadulterated explosion of rich flavors. This wine shows great structure and body with mature, fine tannins leading to a long concentrated finish. This wine should cellar well for well over 10 years.

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- **Gold Medal:** II International Itinerante Wine Competition "Tempranillos of the World". Colonia, Germany 2006. Alma de Tobia Tinto 2004.
  - **Best Aroma 2004.** Concurso de Vinos de Aromas Excelentes de Rioja 2005 (The Best Aroma from Wines of Rioja). Alma de Tobia Tinto 2005.
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