

Tobia**BODEGAS
TOBÍA**

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Blanco Fermentado en Barrica 2006

PRODUCTION

- **GRAPE VARIETY:**
50% Malvasia, 35% Viura, 15% Others.
- **VINIFICATION:**
Must is filtered after 2 days of maceration with skins at a controlled temperature of 8-10 °C.
- **CRIANZA:**
Fermented in new, fine-grained, French oak barrels, followed by 5 months of further oak aging in the identical barrels with the occasional remontage.
- **BOTTLED:**
Filtrated gently without cold stabilization.
Total production of 6,600 bottles (750 ml.)
elaborated from 22 barrels.

TASTING NOTE

- **COLOR:**
Brilliant, pale yellow.
- **AROMA:**
Intense, rich, clean, elegant, forthright bouquet of predominately floral characteristics and subtle notes of ripe fruit, honey and citrus. Well integrated bouquet elegant and sumptuous secondary aromas of light wood, smoke and toffee.
- **PALATE:**
The palate is approachable, unctuous and round, showing powerful and elegant floral notes with a meaty background. This is a wine with great balance and solid structure.

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- Alma de Tobia Blanco FB Gold Metal in the **XX Cata-Concurso Nacional Cosecha 2005 de la U.E.C.**
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