

TOBÍA

BODEGAS
TOBÍA

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OSCAR TOBÍA RESERVA 2004

LA ELABORACIÓN

- **GRAPE VARIETY:**
90% Tempranillo, 10% Others.
- **VINIFICATION:**
Meticulously hand selected from our own vineyard. Whole berry cold fermentation is carried out after destemming at a controlled temperature of no more than 25-26 °C.
- **CRIANZA:**
Malolactic fermentation takes place in oak casks. Aged for 21 months in French and Hungarian oak and periodically agitated every 4 months. Stabilization in barrel.
- **BOTTLED:**
Bottled using non-aggressive filtration techniques to respect the natural qualities of the wine.
Production limited to 27.300 bottles (0,75l)

LA CATA

- **APPEARANCE:**
Brilliant, clear appearance with noticeably abundant legs.
- **COLOR:**
Even and dense red cherry color fading to a bright maroon rim.
- **AROMA:**
Elegant, clean and well integrated nose showing predominately black fruit, followed by toffee, spice tobacco, roasted coffee and delicate wood aromas. Complex and evolving bouquet with hints of menthol and mineral.
- **PALATE:**
Very pleasant and dry on the palate with an expansive flavor profile. Well structured and harmonious wine with mature tannins and a round, full mouthfeel. This wine has a long elegant finish with deep red fruit flavors.

- **GOLD MEDAL: III INTERNATIONAL TRAVEL CONFERENCE (CONCURSO ITINERANTE INTERNACIONAL): "TEMPRANILLOS OF THE WORLD". SHANGAI 2007. PLACED 2 / 237. POINTS EARNED 92 / 100. OSCAR TOBÍA 2004**