



BODEGAS
TOBÍA

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Viña Tobía

Tinto 2006

PRODUCTION

- **GRAPE VARIETY:**
100% Tempranillo
- **VINIFICATION:**
Rapes are selected from our vineyard, destemmed, and in whole bunches, undergo a 2 day cold maceration (8-10°C) protected in CO₂. This process is followed by a secondary maceration at controlled temperatures of 25-27° C.
- **BOTTLED:**
Old stabilized and filtered non-aggressively.

TASTING NOTE

- **APPEARANCE:**
Brilliant and clear.
- **COLOR:**
Ulsating violet rim surrounding a concentrated red core.
- **AROMA:**
Concentrated bouquet of cassis, raspberry and cherry aromas with a touch of black licorice, black raspberry and violet. Lush caramel notes make a guest appearance among a creamy and elegant finish.
- **PALATE:**
Unrestrained and balanced with a solid structure and a lush round mouthfeel. The wine lingers on the palate, showing dense flavors of red fruit and blackberry.

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- **SILVER Medal. CHALLENGE INT. DE BURDEOS 2003**
Viña Tobía Tinto Joven 2002.
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