

Viña Tobía
Rosado 2009



LA ELABORACIÓN

- **VARIETADES:** Garnacha 100%.
- **VINIFICACIÓN:** Maceración de los hollejos durante 36 horas a temperatura de 10°C, bajo una atmósfera saturada de dióxido de carbono. A continuación, sangrado del mosto limpio y fermentación lenta en depósitos de acero inoxidable a temperatura controlada, entre 14 y 15 °C.

WINEMAKING

- **GRAPE VARIETY:** 100% Garnacha
- **VINIFICATION:** Must is filtered after 2-3 days of maceration under a protective layer of CO2 and held at a controlled temperature of 8-10 °C. When the juice is clarified it is then fermented at a controlled temperature of 14-16°C in stainless steel tanks. Finally the wine is cold stabilized, filtered and bottled.

LA CATA

- **ASPECTO:** Muy limpio y brillante.
- **COLOR:** Rojo frambuesa con tonos azules.
- **AROMA:** Nariz muy franca. Intensos aromas a fruta roja ácida (fresa, frambuesa) con notas de cerezas que predominan sobre elegantes aromas florales.
- **BOCA:** Equilibrado, fresco, con buena acidez y amable. Posee mucho volumen y untuosidad. Redondo y carnoso. Con retronasal perfumada a frambuesas.

TASTING NOTE

- **APPEARANCE:** Clear and brilliant.
- **COLOR:** Beautiful strawberry red with a slight blue hugh.
- **AROMA:** Clean and bright aromas of fresh red fruit with elegant floral undertones.
- **PALATE:** Round in the mouth with bright acidity and fresh red fruit flavors lead to a perfumy long finish.

ANALÍTICA

GRADO ALCOHÓLICO: 12,75%
PH: 3,15

ANALYSIS:

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- **XV CONCURSO DE VINOS CON D.O.C.A. RIOJA 2008.** Premios Vendimia 2.006 de Laguardia. 2º Clasificado y Medalla de PLATA. Viña Tobía Rosado 2007.
- **SILVER METAL FOR THE BEST ROSADO IN THE XIII CONCURSO DE VINOS IN D.O.C.A. RIOJA,** Priemios Vendimia 2006 in Laguardia.

TOBIA

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Viña Tobia

Rosé 2008



WINEMAKING

- **GRAPE VARIETY:**
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ANALYSIS:

GRADO ALCOHÓLICO: 12,75%
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TEMPERATURA SERVING RECOMENDED: 8/10 °C

- **SILVER METAL FOR THE BEST ROSADO IN THE XIII CONCURSO DE VINOS IN D.O.C.A. RIOJA, PREMIOS VENDIMIA 2006 IN LAGUARDIA.**