

# OBALO ROSADO | 2023

The subtlety of the Riojan Hillsides

100% TEMPRANILLO

## Technical data



**D.O.C.a.:** Rioja  
**Production:** 23,400 bottles 0,75l  
**Alcohol:** 14% vol.  
**Acidity:** 5,9 g/L (tartaric acid)  
**Residual sugar:** < 2 g/L  
**pH:** 3,27

## Winemaking

**Wine ageing:** None.



**Process:** The grapes are harvested manually and early with the aim of preserving freshness. The must is chilled then the juice is saigned immediately into stainless steel and racked off solids after 2 days setting. A slow fermentation at around 15 degrees evolves into a fruity and expressive wine that is rounded by maintaining and working the lees for a couple of months. A small proportion was fermented in barrel for added complexity.

## Tasting notes



Pale pink color, onion skin. Intense, elegant fruity aroma with reminiscences of cherry, pomegranate, watermelon, red fruits as well as balsamic and floral notes. A fruity wine, with great personality and volume and enough acidity to balance this out, leading to a long, fresh finish.

## Vineyards



**Soils:** Chalky clay with a great proportion of limestone sand, not very deep. Pebbles and gravel provide good drainage and good water retention.

**Alt. over sea level:** 400-700 meters

**Average age:** 8-15 years old

**Climate:** Mainly Mediterranean with Atlantic features. Mesoclimate that is marked by gentle winters and summers.

