



Tobia Daimon 2017

Grapes Varieties:

- **Grenache (85%)** comes from three vineyards selected:
 1. Located in Tudelilla, planted in 1960. Soil: gravel and stones. Facing South-west. Altitude of 530 m. Atlantic climate with Mediterranean influence.
 2. Located in Alfaro, planted in 1979 in glass. Floors: stony clay. Altitude: 320 m. Orientation: north-east. Mediterranean climate with a lot of influence.
 3. Located in Autol, planted in 1997 in glass. Soil: clay stony iron. Altitude: 500 m. Eastfacing. Mediterranean climate with Atlantic influence.
- **Tempranillo (15%)** comes from a vineyard located in Tudelilla, planted in 1986 on a rocky calcareous clay soil and poor in nutrients. Orientation: north-east. Altitude: 540 m. Purely Atlantic climate.

Winemaking: Cold maceration during 36 hours takes place. The vinification of the different vineyards takes place individually, whole destemmed grapes are placed in "smart tanks" during 7-9 days at a controlled temperature of 25-26°C.

Aging: Malolactic fermentation, which takes place in American oak, is followed by a 6 month aging with its fine lees in the same barrels. Natural stabilization occurs during the aging process.

Tasting Notes

Clean and bright appearance. It has a purple red color with purplish - garnet rim. The nose has a clean and straightforward aroma. Intense and fruity (blackberries, blueberries, raspberries currants and apricots), with light toffee, vanilla, coconut, cocoa and roast hints. Mineral Backdrop.

The palate is gente, balanced, fresh and friendly. It has smoothness, freshness and roundness. Persistent and long. Very fruity and intense aftertaste, with hints of forest fruits (currants & blackberries).

Analysis pH:

3.65

Total Acidity: 5.05 g/l (Tartaric Acid)

Reducing Sugar: 1,90 gr/l.

Recommended Temperature: 15-16°C

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