



#### WINEMAKER

Ruth De Andres

#### VARIETALS

Grenache (Garnacha), Tempranillo

#### FEATURES

Bottle, Screw cap

#### AVAILABLE SIZES (L)

0.750



# De Andres Sisters 'Obaya Seleccion Tinto'

SPAIN, CASTILLA-LA MANCHA



## WINERY OVERVIEW

This is all we do...

We make unique products, unusual elaborations, we want to transmit values and we want to respect the land. We investigate, seek, travel, try, compare, know and talk. We talk. We talk a lot to producers, consumers, buyers and sellers; with people with experience, from the trade and also with newcomers. And all this to create products: products that excite.

**Obaya** is the name of a small stream in the Asturias in Northern Spain where our family spent summer holidays when we were kids. We would climb the mountain to reach the cold, transparent waters and jump right in! We have such good memories, we knew it would make the perfect name for a wine to be enjoyed during the special moments in life!

## VINEYARD

A plateau at 900m altitude in Castilla La Mancha

## VITICULTURE

Manual harvest for vines about 50 years old in gobelet; mechanical harvest for vines of 20 years old in trellisage.

## VINIFICATION

Maceration and fermentation at controlled temperature in stainless steel and concrete tanks. Malolactic fermentation occurs naturally after pressing with a pneumatical horizontal press.

## AGING

The wine is aged in 2nd & 3rd year large barrels (ideal for micro-oxygenation and less barrel aroma extraction) for four months.

## TASTING NOTES

Purple red, bright color. In the nose, it is very fruity, with red berries and slight toasty aromas. In the palate, it is velvety, with smooths tanins and a soft and fine aftertaste.

