



OBAYA RED & WHITE



"We want to share the joys of life! Obaya are fine wines for any moment at an affordable price." ~ Ruth & Ana De Andres



Obaya Verdejo Selección

Origin: Vino de la Tierra de Castilla y León (Rueda)

Variety: Verdejo

Viticulture: Calcareous soils between 400 and 600m als. Vines about 30 years old in trellis system.

Winemaking: Crushing and destemming. Soft press in pneumatical press. Fermentation at 14°C for 20 days approx. Wine is softly fined and filtered before bottling

Obaya Tinto Selección

Origin: Vino de Mesa from vineyards next to Fuenmayor in La Rioja.

Varieties: Tempranillo & Garnacha

Winemaking: Traditional process that is almost forgotten as it's no longer recognized by the D.O.'s. Obaya is an assemblage of various vintages with intention to join an older, polished wine together with the vibrant, new & juicy vintage. "It is a perfect couple, if you do it wisely." The blend is then aged in 2nd & 3rd year large barrels (ideal for micro-oxygenation and less barrel aroma extraction) for four months.



"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!"



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