BODEGAS TOBELOS

LOS QUIÑONES 2022

D.O.Ca. Rioja

Zone Rioja Alta

Climate Continental with Atlantic influence. Zone without limitations to drought. North component winds that dry the rains and dew avoiding diseases.

Soils Frank texture with adequate moisture retention.

Singular Vineyard San Vicente de la Sonsierra. Raised vase with three arms. It looks like it with a 24% unevenness, 506 – 484 m a.s.l.

Year plantation: 1950 - **Ground Surface** 0,6 Ha.

Vintage 2022 (Very good)

Varieties 100% Viura

Harvest Manual, on september 13th in boxes.

Elaboration Grape cooling for 24 hours in a chamber. Manual selection table. Press yield of 50%. The must ferments in two 500-liter bocoyes and one 300-liter & 225 L French oak barrel.

Aging 18 months of aging on lees in bocoyes with batonnage (2 days/week).

Production 2.180 bottles

Analytical degree 14% - **pH**: 3,3

Tasting notes Bright straw-yellow hue. Intense and enveloping nose, revealing delicate aromas of white and tropical fruits. Subtle hints of scrubland, aromatic herbs, and sweet spices add a unique and distinctive character. On the palate: fresh and vibrant attack, perfectly balanced throughout its evolution. The finish is elegant and persistent, leaving a memorable impression.

A distinctive and memorable wine, full of personality and harmony.



SINGULAR VINEYARD

YEAR´S CLIMATOLOGY

2022 was marked by an extreme summer with high day and night temperatures and almost no rainfall. The heat and water stress caused sunburn in sensitive varieties and uneven ripening in warmer plots. September saw unusually warm nights, but overall vine health remained excellent. On the positive side, **vine health was excellent**.

The harvest was extended considerably to achieve precise, parcel-by-parcel selection. The absence of rain during the harvest ensured small, concentrated grapes, resulting in a very promising vintage with remarkable character and elegance.

