BODEGAS TOBELOS

LAS PILETAS 2023

D.O.Ca. Rioja – Singular Vineyard

Area Labastida, Rioja Alavesa

Climate Continental with a remarkable Atlantic influence. Area with no drought limitations. Winds from the north that dry the rain and dew, preventing diseases.

Terrain Loamy texture with medium organic matter content.

Vineyard Las Piletas. Bush vines in Labastida. 490 m asl.

Average age of the vineyard: 1982.



VIÑEDO SINGULAR

Vintage: 2023

Variety: 100% Garnacha

Harvest: Hand-harvested in small boxes on September 29th. Cluster selection at the winery.

Winemaking: The grapes were cold-stored for 24 hours prior to processing. Manual sorting table. Alcoholic and malolactic fermentation in small stainless-steel tanks.

Aging: 24 months in 500 L French oak barrels.

Production: 1,320 bottles

Analysis: Alcohol: 14.5% - pH: 3.64

Tasting Notes:

Clean, bright cherry-red color. On the nose, the wine is elegant and complex, showing an intense expression of ripe red and black fruit, integrated with notes of Mediterranean herbs and subtle spicy nuances.

On the palate, it is enveloping and precise, with a broad, silky mouthfeel, balanced by vibrant freshness that brings tension and depth.
Long, persistent, and elegant, leaving a lasting impression that faithfully reflects the singularity of the *Las Piletas* vineyard and the purity of Garnacha.

YEAR'S CLIMATOLOGY

The vintage began with dry conditions and mild temperatures, followed by a spring with moderate rainfall. June storms and a warm summer accelerated the growing season, leading to an early veraison and challenging conditions across the region.

At Tobelos, careful vineyard selection and low yields ensured loose, well-ventilated clusters and healthy, high-quality grapes. An early, well-managed harvest allowed us to bring in balanced fruit with great purity, freshness, and expressive character.

