

VIÑEDOS · BODEGAS · VINOS

Tobía

VINEYARDS · WINERY · WINES

Our Mission

Tobia is name of an old grape varietal and it is also the name of our wine.

We are part of Rioja, the land with wine name.

We want to express to the world our land “deep-rooted” feelings,

our culture and our inherited traditions

adding innovation and great passion to create wines

that will make us enjoy the life,

wines made in a natural and straightforward way

“We must elaborated wines which take advantage of our specific soils and grapes, creating distinct and original wines, without neglecting the characteristics that make a wine Riojan wine.

We believe this is an important distinction, which is why I continually look for new techniques that will result in new wines.

Our intention is that every year a wine will be made that surprise customers with its unique character.”

OUR HISTORY.

"The powerful expression of our land. A discovery of abundance that surprises, delights and blesses us. A wine resulting from our passion for life."

Bodegas Tobia is an artisanal winery, which is intrinsically connected to its founder and "alma mater", Oscar Tobia, who together with his team have forged this project.



Oscar comes from a family of Riojan winemakers from San Asensio, where his grandparents made wine. In 1994, after becoming an Agricultural Engineer, obtaining subsequent Masters Degrees in enology and viticulture, Oscar returned to San Asensio to recover the winery from his family.

The name Tobía was given as a testament to both their Riojana roots and their personal involvement to the project.

Bodegas Tobia was founded not only from our passion to elaborate wines, but also our love and respect of the renowned Spanish wine region, La Rioja - our land. The main financial capital available was our creativity, innovation, spirituality and maverick nature, driving us to follow through with our dream of founding, Bodegas Tobía. And through a policy of continual reinvestment of profits, Bodega Tobía has installed some of the most modern winemaking equipment, whereby allowing Oscar to elaborate unique, high quality wines.

In 1996, as a result of Oscar's innovation, passion and continual exploration into new winemaking methods, the very first "**Rosé Barrel Fermented**" was elaborated in Spain, a revolutionary creation in the world of rose wines. Today, the Alma de Tobía (The Soul of Tobía) Rosado fermented in barrel is considered one of the most renowned Rosés throughout Spain.

In the end, despite the scarcity of resources when first beginning the project, his tenacity and efforts were finally rewarded in 2002 with an International Award granted by the La Rioja Chamber of Commerce, followed by numerous awards and recognitions over of the past 12 years Bodega Tobía has been elaborating quality Rioja wines.



In 2010, Bodegas Tobia with the aim to carry on improving the winemaking, we have moved to new winery in Cuzcurrita de Rio Tiron, also in La Rioja Alta. Where we are having excelents facilities in accordance with the quality of our wines, which will help us continue to innovate and grow.

VINEYARDS · BODEGAS · WINES

Tobia

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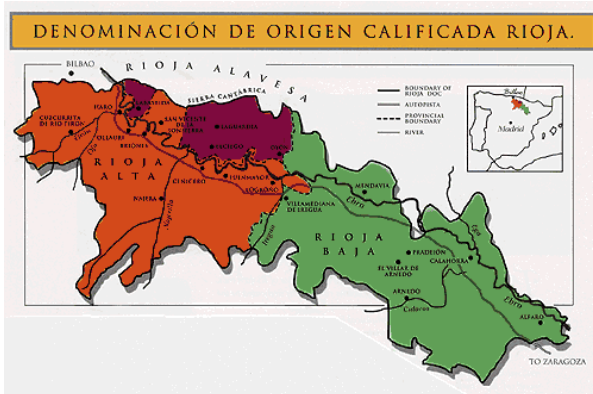
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Our Winery



THE VINEYARD

La Rioja is nestled in the valley of the Ebro, sheltered from the cold northerly winds by the Sierra de la Cantabrian Mountains and the fierce southerly winds that sweep over the Iberian plateau by the Sierra de la Demanda Mountains; whereby, providing us a unique location to cultivate our vines.



La Rioja is comprised of three different provinces, each with their specific climatic conditions: the Atlantic in La Rioja Alta, the Mediterranean in La Rioja Baja, and both the Atlantic and the Mediterranean in La Rioja Alavesa. To the East, down towards the Ebro River, the climate is dry and temperate is a result of the Mediterranean influence.

As a result of the different soil types: ferrous, calcareous and alluvial, La Rioja offers a wide range of opportunities to elaborate wines of excellent quality.

Since we first began making our wines in 1995, we have worked to select different plots of land throughout La Rioja which allowed us not only to produce wines of high quality, but that express the complexity and essence of the land. Our aim is to elaborate wines that show the diversity and complexity of La Rioja, each expressing their specific terroir. Currently, we harvest 80 hectares in over 15 different municipalities of D.O.Ca. Rioja. The lands were selected based on the unique properties of the grapes, their yields, the topography, the microclimate and the soil.

Our technicians work closely with our farmers to obtain a high quality product that we may nurture and develop in our winery so as to reach its full potential. From the beginning of maturation up until the harvest, we work tirelessly to ensure the grapes reach their optimum maturation through continual tasting and ongoing analysis.



WINEMAKING

Our main Characteristic: **MINIMALIST**.

At Bodegas Tobia, we elaborate our wines in the simplest way possible: minimizing the process so as to maximize the expression of both the grape and the terroir.

“We seek out complexity in our wines by implementing simple and minimal wine making process, whereby ensuring the land, vineyard and grapes are the main influence”. Óscar Tobía

- We use **solely free run juice**, rather than a wine press, we can ensure the highest quality wine.
- We use innovative techniques when fermenting, which respect the environment by taking advantage of the energy created by the process itself to carry out the remontage without the need of additional energy. Consequently, this affords us the ability to extract the best quality and most aromatic properties from the wine.
- **Stabilitation** of our red wines is made naturally **in oak barrels**.



- We **don't filter our wines**, in order to safeguard the wine's purity.
- Malolactic fermentation is carried out in oak barrels.

OUR GRAPES

The elaboration of our wines is based primarily on four whites and two red varieties:

Red Varieties



TEMPRANILLO: is the base of our red and rose wines fermented in barrel. We offer wines of high quality and intensity that are powerful, yet elegant, and perfectly balanced on the palate.

GARNACHA: is used for its balance and elegance when harvested from the northernmost area of La Rioja. We use it in the creation of our Rosado Lágrima, and when taken from the southernmost region, it provides delicate aromas, strength and body in our red blends.

MAZUELO: gives our wines abundant color, acidity, and rich tannins, ideal for our rosés fermented in barrel, and occasionally, in our red wines.

GRACIANO: musts offer intense color, unique and powerful aromas, fantastic acidity, and high polyphenolic extract that blend perfectly with Tempranillo.



White Grape Varieties

VIURA: a varietal present in all of our white wines, as a result of its fruity, elegant nature with delicate aromas and unique, approachable flavors.

MALVASIA: at the end of the XIX century, this grape was also known in some areas of Rioja as Tobía. Our wines made with this varietal are complex, layered with fruit aromas, and balanced in the mouth with a persistent and unctuous finish.

SOME INFORMATION



Production: 1.200.000 Kgr. of grapes

Capacity of storage: 1.500.000 litres

Annual production bottling: 5 0 0 . 0 0 0 bottles

Total controlled vineyards: 85 Ha.

Bodegas Tobía's vineyards: 30 Ha.

Grape Varieties:

- 73% Tempranillo
- 15% Garnacha
- 8% Viura
- 3% Malvasía
- 1% Others



Total Oak barrels: 1.500:

- French oak: 700
- American oak: 650
- Hungarian oak: 150