

OBILIO

T H E S T R O N G M A N



A fine, powerful and honest wine, crafted from our famous broad-shouldered bunches of thick-skinned grapes. The structure and concentration typical of this ineffable variety are noted in this classic wine and derive from the continental climate to the west of the northern plateau and its very old vineyards on rocky outcrops at 900 metres of altitude. Wild yeasts and spontaneous fermentation. Ageing in vats and barrels. Unfiltered wine. Handmade. Suitable for cellar storage.

— RED WINE —

Origin_ *Comarca of Tierra del Vino (Zamora and Salamanca). Municipality of Villamor de los Escudos (Zamora).*

Grape variety_ *Tinta de Toro (autochthonous Tempranillo).*

Altitude_ *900 metres.*

Vineyard_ *Four old plots located in the vicinity of El Henar. Sandy soils covered with gravel and pebbles. Approximately two and a half hectares under vine. Godello and Verdejo are also planted in these vineyards.*

Age of vines_ *Between 80 and 110 years.*

Viticulture_ *Short pruned bush vines. Plots ploughed in autumn and at the end of spring. No herbicides or industrial phytosanitary products are used.*

Ageing_ *From twelve to fourteen months in oak barrels of 225 and 500 litres.*

Alcohol content_ *Between 14.5 and 15.5% depending on the year.*

Production_ *2200 to 2800 bottles a year.*