



TECHNICAL DATASHEET

LA LOBITA 2015

Alcohol	14°
Varietal	Tempranillo 95 % - Albillo 5 %
Vineyard	Matanza de Soria
Harvest	Manual
Aging	500 litres in French Oak Barrel
Bottled	April 2016

VINTAGE

An unusually cold Soria winter coupled with a surprising late spring frost at the end of May that lasted several days caused fruit production to decrease, though the plants recovered well thanks to the subsequent warm spell. A very hot summer with high temperatures, even at night-time, brought early ripening, though the lower temperatures in September led to optimal final ripening conditions as the cooler nights meant the development of the clusters was slow and very good. The harvest was early for our region and began on the 1st of October. The vintage features a touch of sweetness, optimal ripening, enveloping aromas and excellent tannins.

TASTING

Freshness, sweet fruitiness, amusing, lively, full-bodied and lasting in the mouth. A true Loba wine that is reminiscent of the village wines of yesteryear. A wine to be enjoyed by all.

CONSUMPTION

This is a barrel-fermented wine that is the very essence of youth, with structure and potency but with an added touch of tannin that helps the wine endure and rounds it off nicely. For immediate consumption or storing for as long as two years. Cheers!