

**2013 Bodegas Tobia Daimon Blanco
Fermentado en Barrica**

The nose of the 2013 Daimon Blanco Fermentado en Barrica shows more restraint than the 2012. This unusual blend of 30% Viura, 30% Sauvignon Blanc, 25% Malvasia and 15% Tempranillo Blanco seems to have had more impact from fermenting and aging for three months in new American oak barrels, which gave the wine a toasty, smoky, spicy personality with aromas of hay and straw and distant white fruit. The light palate has good acidity, discrete flavors and a somewhat dry ending. 25,000 bottles.

Importer(s):

Tri-Vin Imports, One Park Ave, Mt. Vernon, NY 10550 ., (914) 664-3155 , www.tri-vin.com

Patagonia Wine & Imports LLC, Jonhs Island, SC 29455, (864) 630-6738, www.patawine.com

- Luis Gutierrez (April, 2015)

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2012 Bodegas Tobia Daimon

The 2012 Daimon has a grapy nose with notes of licorice and cinnamon, red fruit candy and something earthy. This year there is a majority of Garnacha with just 15% Tempranillo, which matured in a mixture of French and American oak barrels for six months. The palate is juicy and clean, with primary flavors and moderate acidity. It could do with some more freshness. 48,250 bottles.

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2012 Bodegas Tobia Tobia Graciano

All the wines here are unusual and the 2012 Tobia Graciano starts off with weird aromas that slowly blow off and start revealing violet and esparto grass-like aromas that are perhaps the result of a warm, dry year or the 18 months aging in Hungarian oak barrels. The palate is round, with gentle tannins and moderate acidity. 6,436 bottles produced.

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2013 Bodegas Tobia Alma de Tobia Rosado

The 2013 Almade de Tobia Rosado smells of canned strawberries and cotton candy. It's an unusual blend of 55% Tempranillo, 35% Graciano and 10% Merlot (officially Others) fermented in new French oak barrels where it matured in contact with the lees for five months with frequent bâtonnage. The palate is somewhat creamy, with some tannins (which you don't expect in a rosé) making this a different, food rosé. 9,923 bottles

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2010 Bodegas Tobia Tobia Seleccion Crianza

The 2010 Tobía Selección Crianza started off with animal-like aromas and, fortunately, it seemed to overcome that phase with time, showing more graphite, peat, smoke and spices and a core of black cherries with licorice and Chinese ink aromas. Today, this is my favorite of the collection, where I see more harmony and round tannins, good acidity and balance. This 2013 blends Tempranillo with 10% Graciano and 5% Garnacha, and the 20 months in used French and American barrels seemed right enough. Bottled in different-sized bottles, around 75,000 liters

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2010 Bodegas Tobia Oscar Tobia Reserva

I found the 2010 Oscar Tobía Reserva very oaky, with a nose dominated by charred oak aromas, vanilla, incense, smoke making it almost impossible to reach the fruit, which seems to be ripe and black, but perhaps it's also the effect of the toasted wood. The palate is also taken by oak tannins and flavors. It's a modern, well-oaked red, not easy to identify as Rioja. Give it time to try to digest the wood. 41,348 bottle produced.

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