

### 2008 Bodegas Tobia Tobia Graciano

The 2008 Tobia Graciano is aged for 12 months in Hungarian barriques. It has an extravagant, opulent bouquet of blueberry and kirsch with flecks of dark chocolate. The palate is rounded and succulent with bright red cherries and cassis that are infused by balsamic and a cutting citric thread. It loses a little focus towards the finish, but it displays the hedonistic side of Graciano with style and bravura. Drink now-2016.

Bodegas Tobia is an artisan winery based in San Asensio. Oscar Tobia, together with Ana Costello, resurrected the old family bodega that is now equipped with stainless steel tanks. Here, the carbon dioxide resulting from alcoholic fermentation is re-directed to the top of the tank and thus protects the cap from oxidation during pumping over. They also have a policy of picking fruit with higher acidity levels, which ...

- Neal Martin (August, 2012)

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### 2011 Bodegas Tobia Vina Tobia

The 2011 Vina Tobia Tinto is pure Tempranillo. It offers ripe mulberry, over-ripe strawberry and mocha on the simple but clean nose. The palate is medium-bodied with succulent strawberry and raspberry flavors, infused with dark chocolate and espresso towards the succinct, balanced finish. This is good value at an excellent price point. Drink now.

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### 2010 Bodegas Tobia Daimon

The red 2010 Daimon is a blend of 37% Tempranillo, 26% Garnacha, 24% Graciano, 13% Merlot that is aged 14 months in barriques. It offers a rounded, plump bouquet of dark plum and boysenberry fruit with hints of strawberry pastille. The palate is medium-bodied with a juicy entry of sweet plum, blueberry and cassis. It prioritizes flavor over finesse and there is nothing wrong with that at this price point, while the succulent, heady finish is both controlled and focused. Drink now-2015.

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### 2007 Bodegas Tobia Oscar Tobia Reserva

The 2007 Oscar Tobia Reserva is a blend of 90% Tempranillo and 10% Graciano that is aged in French and Hungarian oak for 25 months. This Rioja handles the oak in its stride, with pure scents of baked red cherries, blueberry jam, crushed violet and a hint of tangy marmalade. The palate is medium-bodied with fine, ripe, supple tannins that encase the vibrant cranberry and wild strawberry fruit. It builds nicely in the mouth, becoming spicier towards the finish laced with white pepper and white fennel. Stylistically, it sits equidistant between classic and modern style Rioja, embracing the virtues of both. Drink now-2018.

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### 2008 Bodegas Tobia Tobia Seleccion Crianza

The 2008 Tobia Seleccion Crianza is a blend of 80% Tempranillo, 10% Garnacha, 10% Graciano that is aged for 24 months in French an American barriques. It has a classic Rioja bouquet with dark berry fruit, dark chocolate, leather and a scent of hot, steaming espresso. The palate is medium-bodied with fine tannins. At its core is crisp red fruit laced with espresso and white pepper with attractive focus on the poised, fresh finish. This is a very fine Crianza that should drink well over the next four or five years. Drink now-2017.

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### 2010 Bodegas Tobia Alma de Tobia Rosado

The 2010 Alma Tobia is a blend of 55% Tempranillo, 35% Graciano and 10% "others" that is fermented in new French oak barrels where it was raised for five months. The label describes the wine as "Rosado" although you would not believe that from its ruby color. It is unashamedly a fruit-driven rose with light wild strawberry aromas that settle down nicely in the glass, offering hints of orange blossom and even quince with time. The palate is light and fruity with very fine tannins. This is a beautifully crafted Rioja with real "Pinote," the finish imbued with a sense of weightlessness that can be endearing. I recommend serving this a couple of degrees below room temperature and then you will have yourself a fine Rioja?whether or not it is rose or red! Drink now-2016.

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### 2011 Bodegas Tobia Daimon Blanco Fermentado en Barrica

The 2011 Daimon Blanco Fermentado en Barrica is a blend of 56% Malvasia and 44% Viura. It is barrel-fermented and aged for three months before being transferred to stainless steel. It delivers a payload of tropical fruit bathed in creamy oak on the nose, with guava and passion fruit suffused with coconut that is impossible to ignore. The palate is sweet on the entry with papaya and guava notes, and the whole thing would feel overblown if it were not for the acidity that cuts through it. To top it off, there is attractive, aromatic Malvasia dominating the finish. Delicious! Drink now-2015.

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### 2011 Bodegas Tobia Vina Tobia Blanco

The 2011 Vina Tobia Blanco is a blend of 95% Viura and 5% Malvasia that sees no oak. It has a slightly smudged bouquet of guava, pawpaw and almond that does not quite have the delineation of the Daimon Blanco. The palate is lush and rounded with simple tropical fruit. It displays sufficient acidity to counterbalance the overt passion fruit and pineapple notes in the finish. This is good quality at this price point. Drink now.

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