



Bodegas Hermanos Peciña

CHOBEO

c u a t r o



Chobeo Cuatro is born from our roots, from “Chobeo de Peciña”, the nickname our family has been known by for generations in the village. A name filled with history, memories, and a strong sense of belonging, which today gives life to a wine created to look towards the future without ever forgetting where we come from.

The number Four refers to its four months of ageing in oak barrels, but also to the four grandchildren of Pedro Peciña, a symbol of the new generation growing alongside the winery. Chobeo 4 represents the balance between tradition and modernity: a fresher, more contemporary and approachable wine, created to connect with younger generations while continuing to share the essence of Peciña in a different way.

TASTING NOTES:

Variety: 100% Tempranillo

Alcohol Content: 13.5%

Color: Intense red with a violet rim.

Aromas: The aromas of chocolate, red fruit and black fruit stand out, with balsamic touches.

Mouth: On the palate it presents good acidity, providing freshness and balance.

Optimal consumption temperature: 14°-15°