



TARÓN TEMPRANILLO

GRAPES

The grapes for this wine are selected from 30-year old vineyards which yield 6,500 kg. Thanks to careful checks on ripening the grapes are harvested when the phenol content and aromatic potential are at their peak moment for the zone.

VARIETIES

100% Tempranillo

WINEMAKING METHOD

After stemming, the grapes are put into the vats and left to macerate with the skins for 24-48 hours before fermenting with their own natural yeasts at a temperature of no more than 28°C. Following fermentation the wine is racked off and blended before malolactic fermentation in the tank, which occurs naturally at a temperature of between 17 and 20°C.

TASTING NOTES

You can clearly appreciate the typical nuances of the Tempranillo variety which helps to achieve good acidity and the wild, fruity aroma which recalls red berries.

The black-cherry colour with violet hues and the medium-high depth are the expression of its youthfulness and prepare us for the fresh but full and complex mouth-feel, with smooth astringency and a medium to long finish which is very lively and pleasing.

SERVING TEMPERATURE

Best served at around 14°C.