



TARÓN CEPAS CENTENARIAS

GRAPES

The grapes are from vineyards over 100 years old. Altitude: 550 metres. Clayey, calcareous soil. Cluster production per vine leaf of 5,000 kg/ha. Cluster thinning takes place at the onset of ripening. Harvesting is performed by hand, selecting only grapes that are perfectly healthy and ripe.

VARIETIES

100% Tempranillo

WINEMAKING METHOD

While the grapes are in the vats, dry ice is used to prevent oxidation and facilitate cold maceration. Temperature levels are controlled and, at fermentation, do not exceed 24°C. Once fermentation has begun, the lees are stirred daily and raked twice in order to extract maximum colour and aroma. Total number of days spent in the vats: 21.

AGEING

This wine has spent seven months in barrels of new French oak and 10 months in the bottle.

TASTING NOTES

Cherry-coloured, with a maroon edge and good surface. Very elegant, complex aroma of ripe fruits, with floral notes, traces of sweet spices and spirits and balsamic, cocoa-infused, mineral tones. Strong in the mouth, flavoursome, plump and rounded, toasted and with a good balance of fruit and wood. Mature tannins. Fruity aftertaste and a very long finish.

SERVING TEMPERATURE

Best served at around 14°C.