



## TARÓN RESERVA

### GRAPES

TARÓN RESERVA is made from grapes from our vines with an average age of over 70 years spread between four localities in the Rioja Alta (Cuzcurrita de Río Tirón, Sajazarra, Tirgo and Villaseca). These vineyards are hand-picked with a yield of 4,000-5,000 kg per hectare and the grapes are taken to the winery in trailers carrying up to 5,000 kg.

### VARIETIES

90% Tempranillo- 10% Mazuelo

### WINEMAKING METHOD

This follows the traditional process for stemmed grapes. The grapes are placed in small tanks and left to macerate at a low temperature for 2 to 3 days. Fermentation lasts about 7 days and the total time in the vat is around 15-18 days.

### AGEING

The wine is transferred to casks after a brief period of natural rest after malolactic fermentation. It remains in new American oak casks, with an average age of 2 years, for 14 months in the right kind of conditions of temperature and humidity, during which the processes and reactions take place which will allow proper bottle maturation during a further 14 months in the bottle cellar, achieving its complex stability for the consumer to enjoy.

### TASTING NOTES

Ruby-red colour with medium-high depth of intensity, this wine achieves the desired balance and fine bouquet through its cask ageing and maturation. It is meaty and full, with a highly expressive, elegant finish and a long, serene aftertaste.

### SERVING TEMPERATURE

Best served at around 16 – 18°C.