

Our Wines

TOBELOS TAHÓN




TAHÓN

**RESERVA
RIOJA**

DENOMINACIÓN DE ORIGEN CALIFICADA

Tahón de Tobelos is unique wine made from perfect blend of a selection of Tempranillo and Garnacha grapes from old vines from San Vicente de la Sonsierra and Briñas 550 450 m amsl. It is a Reserva made without haste.

GRAPES	90% Tempranillo, 10% Garnacha
WINEMAKING	Fermentation in small truncated cone-shaped concrete tanks.
AGEING	24 months in 225 litre casks of 50% French and 50% American oak.
SERVICE	Between 16°C and 18°C.
COLOUR	Intense cherry red colour with violet tinges.
NOSE	Aromas with good intensity, black fruit, spices, toast and a mineral background that gives complexity to the whole nose. Elegant and appealingly ethereal, it has the freshness and lightness of touch of the vintage.
MOUTH	Well-balanced, savoury and well-structured. Plum and redcurrant fruit and a sheen of sweet spices. Well-integrated acidity that adds freshness and a broad fruity finish.
PRODUCTION	14.000 bts

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Solo en el silencio
inventar el acto
Crear es el fin
alma hum*