



# Our Wines

TOBELOS TAHÓN WHITE RESERVA



## TAHÓN

WHITE RESERVA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

*Ala sombra  
nuestros m  
solo habla el si  
Solo en el sileno  
inventar el acto  
Crear es el fin  
alguno fuen*

Tahón de Tobelos is an extraordinary blend of Viura and selection of minor local authorized grapes varieties of Rioja from our “Jardin de las Variedades” (the “garden”) plot. A wine with promising future!

GRAPES	85 % Viura & 15 % of minor white grape varieties (Tempranillo blanco, Garnacha blanca, Verdejo, Turruntés, Maturana Blanca, Sauvignon Blanc, Chardonnay, Malvasia).
WINEMAKING	Cooling of grapes for 24 hours in a cold chamber. Manual assortment table. Alcoholic fermentation in two 1,000 liter stainless steel tanks.
AGEING	16 months aging with its own lees with <i>batonnage</i> in 225L French oak casks, followed by 24 months aging in bottle.
SERVICE	Between 9°C and 11°C.
COLOUR	Brilliant lemon yellow color.
NOSE	Intense bouquet of aromas, combining fruit and tertiary aromas. Very complex nose: pear, apple, apricot, vanilla, anise, cinnamon, hazelnut and spice registers; that clearly reflects its identity.
MOUTH	Firm and fresh attack, great complexity and volume. Perfectly balanced, from start to finish; unctuous integrating fruit and notes from the barrel ageing process.
PRODUCTION	2.436 bts