



TARÓN CRIANZA

GRAPES

Wine made from grapes grown in vineyards over 50 years' old from the localities of Cuzcurrita de Río Tirón, Sajazarra, Tirgo and Villaseca in the Rioja Alta. The ideal point of phenolic and aromatic maturation at which to start picking in these plots is determined by careful monitoring and the grapes come into the winery in trailers which do not weigh more than 4,000 kg.

VARIETIES

95% Tempranillo - 5% Mazuelo

WINEMAKING METHOD

Traditional process with stemmed grapes. Cold macerations for 2 or 3 days and then the must ferments at a temperature of no more than 26-28°C. In total the wine stays in the vat for 14-15 days.

AGEING

After malolactic fermentation is complete, the wine is racked off and left with no other treatment for 1 or 2 months before going into American-oak casks with an average age of a year where it remains for 12 months.

TASTING NOTES

Cherry colour with very light violet hues and a balanced aroma combining the fresh fruitiness of the variety and the nuances supplied by the oak. It manages to achieve a maturity and a phenolic and aromatic balance which is appreciated in its harmony and roundness. Full, supple mouth feel with soft but well structured tannins, round, long with a fine, pleasant lingering finish.

SERVING TEMPERATURE

Best served at around 16°C.