

# TARÓN CEPAS CENTENARIAS

## THE GRAPE

The grapes are obtained from a centenary vineyard located in Cuzcurrita de Río Tirón, in the area of El Monte at 600 metres above sea level and with a yield of around 3,000 kilos/ha, a well aerated area with clayey-calcareous soil. Like all the old vineyards, it has a very important accumulation of wood, where the plant keeps all the reserves to have the capacity to produce grapes of excellent quality year after year.

## VARIETIES

100% Tempranillo.

## WINEMAKING

The grapes are harvested by hand in 15 kg. boxes. They go through a selection table where grapes or parts of bunches are discarded, which do not meet the quality standards for its elaboration.

Alcoholic fermentation is carried out in stainless steel tanks with temperature control, followed by malolactic fermentation in oak barrels.

## CRIANZA

Total de 22 meses en roble francés. Al finalizar, pasa a botella y descansa en botellero, con temperatura y humedad controlada, al menos, otros 18 meses antes de su salida al mercado.

## TASTING

Reddish colour with violet tones and high robe. Very intense on the nose, where you can appreciate the well-integrated wood, denoting the high quality of this. Fruity sensations dominate, with hints of red fruits and small wild fruits.

On the palate we find a wine with a very good structure and acidity, fresh and with a present and round tannin, very characteristic of the 2019 vintage. The finish is very long. It has ageing potential and a persistent, ample and elegant aftertaste.

## CONSUMPTION TEMPERATURE AND FOOD PAIRING

It is recommended to be enjoyed at around 16 - 18°C. It goes well with red meats and fish. It goes well with red meats, lamb and all kinds of game dishes.

