



GRAPES

The grapes are sourced from a century-old vineyard located in Cuzcurrita de Río Tirón, in an estate called El Monte, situated at an altitude of 600 metres above sea level. It is well-aerated and features clay-limestone soils. Yields are about 3,000 kg/ha. Like all old vineyards, it has a very significant accumulation of wood, where the plant stores all its reserves, enabling it to produce top quality grapes year after year.

VINTAGES MADE

2010 - 2011 - 2012 - 2013 - 2014 - 2015
2016 - 2018 - 2019 and 2020.

GRAPE VARIETIES

Tempranillo.

VINIFICATION

The grapes are picked manually in 15 kg boxes. Upon arrival at the winery, they pass through a sorting table where grapes or parts of bunches that do not meet strict quality standards are discarded.

Alcoholic fermentation takes place in stainless steel tanks with temperature control, undergoing daily bâtonnages until completion. Subsequently, malolactic fermentation takes place in oak barrels.

AGEING

Aged for a total of 24 months in French oak barrels. After barrel-ageing, it is bottled and laid down in our cellar, at controlled temperature and humidity, for at least another 18 months before release to the market.

DRINKING TEMP. AND PAIRING

It is best enjoyed at about 16-18 °C and pairs well with red meat, lamb and all kinds of game dishes.

TASTING NOTES

It stands out for its reddish colour with deep, purplish hues.

Sensations of red fruit, liqueur chocolate, chestnut and spices.

The entry reveals good structure and acidity; fresh, with noticeable, well-rounded tannins. Long finish. It has good cellaring potential and an elegant, ample, persistent aftertaste.

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