



TAHÓN

TOBELOS
RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

RESERVA 2013

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Solo en el silencio
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Tahón de Tobelos is a single varietal red wine made from Tempranillo grapes from old vines.

It is a Reserva made without haste.

GRAPES	100% Tempranillo.
WINEMAKING	Fermentation in small truncated cone-shaped concrete tanks.
AGEING	18-20 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.
MOUTH	Well-balanced, savoury and well-structured. Well-integrated acidity that adds freshness and a broad fruity finish.