



TAHÓN

RESERVA 2018

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Tahón de Tobelos is unique wine made from perfect blend of a selection of Tempranillo and Garnacha grapes from old vines from San Vicente de la Sonsierra and Briñas 550 450 m amsl. It is a Reserva made without haste.

GRAPES 90% Tempranillo, 10% Garnacha

WINEMAKING Fermentation in small truncated cone-shaped concrete tanks.

AGEING 24 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. Elegant and appealingly ethereal, it has the freshness and lightness of touch of the vintage.

MOUTH Well-balanced, savoury and well-structured. Plum and redcurrant fruit and a sheen of sweet spices. Well-integrated acidity that adds freshness and a broad fruity finish.

PRODUCTION 14.000 bts

*At the somber
nuestros me
Solo habla el si
Solo en el silencio
inventar el act
Crear es el lin
atuya hum*

Our Wines

TOBELOS TAHÓN



*At the shadow
nuestros me
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Solo en el silencio
inventar el act
Crear es el lin
atuya flum*



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This wine is created from a perfect assemblage from our two great grape varieties ambassador's:
Tempranillo and Garnacha.

From selected pots of clayey calcareous soils on terraces that give rise to bush vines of average age of
70 years, that shapes the personality of our Tahon Reserva.