



Our Wines

TAHÓN DE TOBELOS WHITE RESERVA



TAHÓN

WHITE RESERVA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

A la sombra
nuestros m
sólo habla el si
Solo en el silencio
inventar el acto
Crear es el fin
alma flame

Tahón de Tobelos is an extraordinary blend of Viura and selection of minor local authorized grapes varieties of Rioja from our “Jardin de las Variedades” (the “garden”) plot. A wine with promising future!

GRAPES	85 % Viura +15 % of minor white grape varieties (Tempranillo blanco, Garnacha blanca, Verdejo, Turruntés, Maturana Blanca, Sauvignon Blanc, Chardonnay, Malvasia).
WINEMAKING	Cooling of grapes for 24 hours in a cold chamber. Manual assortment table. Alcoholic fermentation in two 1,000 liter stainless steel tanks.
AGEING	16 months aging with its own lees with <i>batonnage</i> in 225L French oak casks, followed by 24 months aging in bottle.
SERVICE	Between 9°C and 11°C.
COLOUR	Brilliant lemon yellow color.
NOSE	Intense bouquet of aromas, combining fruit and tertiary aromas. Very complex nose: pear, apple, apricot, vanilla, anise, cinnamon, hazelnut and spice registers; that clearly reflects its identity.
MOUTH	Firm and fresh attack, great complexity and volume. Perfectly balanced, from start to finish; unctuous integrating fruit and notes from the barrel ageing process.

PRODUCTION 1.700 bottles