



TAHON RESERVA 2013



Tempranillo 100%

VINEYARDS

Small plots in terraces at the foothill of Sierra Cantabria
Villages: Low productions

San Martín - 50 years old - Labastida

Salud de la Y – 70 years old - Labastida

Montebuena – 80 years old - San Vicente de la Sonsierra

Altitude: 450m – 550 m. **Climate:** Continental

Soil: Chalky-clay

Harvest: Exclusively by hand in order to make an exhaustive selection of the grapes at the vineyard. Carried in cases and sorted on table at the winery.

Harvest date: October 10th, 2013

WINEMAKING

Cold maceration before alcoholic fermentation in stainless steel and concrete tanks with temperature control and daily pump-overs.
Malolactic fermentation in concrete tanks.

AGING

-18-20 months in 225L barrel.

-French and American oak. (50%/50%)

Age of the barriques: 1 - 4 years.

Ageing in bottle for at least 36 months.

Bottled in September 2016

TASTING NOTES

Red-ruby colour with purple hints.

Complex on the nose, intense, ripe black berries, spices, balsamic, cocoa, on a mineral background. Great complexity.

Dry, fresh, great balance and fleshy, abundant ripe tannins perfectly integrated in the wine. Powerful, large, noble and elegant aftertaste.

Production of this vintage: 12,000 bottles

2013 was a very complicated year, rainy and fresh. Long time for maturation with risk of botrytis in certain areas. Here at Tobelos we made a big effort with a very strict selection, first at the plots and then in the winery to guarantee the highest quality in our wines