



MARQUÉS DE TAÑETE

CRIANZA (OAK AGED)

Its own personality

Tempranillo grape that, after 12 months ageing in oak barrel, distinctly shows the identity of a Rioja wine.

D.O.Ca. RIOJA

APPELLATION OF ORIGIN

MARQUÉS DE TAUTE

CRianza (OAK AGED)

• *Terrain & Winemaking*

95 % Tempranillo, to which we incorporate the scarcely 5.000 kg of Mazuelo grapes that we have every year, as they provide abundant tannin and high acidity, making it ideal for long ageing. Made with grapes from our own vineyards located between Nájera and Cenicero, in the region of Rioja Alta. Hand-picked harvest, between end of September and early October, after rigorous selection in the field of the best vines and clusters.

The grapes are destemmed and gently squeezed, cooled and stored in small stainless-steel tanks. Maceration together with the skins at less than 86° F (30°C), making daily pump-overs for extraction of color and tannins. After the malolactic fermentation, the wine is placed in new American oak barrels for a minimum period of 12 months (normally 14 or 15 months) where it is refined, finalizing the process of maturation in bottle ageing until reaching maturity. Bottled on the property.

• *For the consumer*

This wine comes with its own personality, to be enjoyed in good company. Ideal to pair with any type of food including casseroles, roasts, blue fish or cured cheeses. Pairs very well with Oriental food or with spicy dishes. Perfect for an informal lunch, a family gathering around a table or even for Tapas with friends.

Serving temperature: Between 61° and 68°F (16-20°C).

• *Tasting notes*

Intense cherry colour with dark hints and a dense tear. Rim of violet, great intensity of colour.

Complex on the nose, after an initial blast of fruit, the tertiary aromas of the oak appear.

On the palate it is elegant, with good structure and tannins, at the same time as being very tasty.

