

D.O.Ca. RIOJA



MARQUÉS DE TAÚTE

RESERVA

Tradition and know-how

Power, elegance and complexity, after a careful old vineyard cluster selection and a long ageing in the cellar.

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APPELLATION OF ORIGIN

MARQUÉS DE TAÛTE

RESERVA

• *Terrain & Winemaking*

90% Tempranillo and 10 % Grenache from our oldest vineyards located between Nájera and Cenicero in the region of Rioja Alta. First, selection of the plots and field inspection of the vines that are harvested along the end of September and October, after a rigorous selection in the field of the best clusters.

Grapes are introduced in the cellar, destemmed and gently squeezed into small stainless-steel vats. Long maceration of the must along with the skins, with daily "battonages" that guarantee an adequate extraction of phenolics, required for a long ageing process. The resulting wine, after malolactic fermentation, ages in American (70%) and French (30%) oak barrels for a period of 24 months, followed by bottle ageing for at least 12 months. Estate bottled.

• *For the consumer*

An elegant and serious wine, which requires time to savour it. It's power and complexity make it appropriate to accompany any dish: casseroles, game, roasts, dense sauces ... Recommended: keep one last glass for the cured cheese as dessert. For those moments of celebration and enjoyment with your partner, with good friends, after a job well done, or to plan the next one.

Serving temperature: Between 64° and 68°F (18-20°C).

• *Tasting notes*

Dark cherry and intense garnet color.

On the nose, it is complex, elegant and with an intense aroma in which it fuses the ripe black berries with balsamic and spicy touches.

On the palate it is tasty, soft and with good body, It has a long finish. Still very lively, with good many years ahead.

