BODEGAS TOBELOS

TAHÓN RESERVA 2019

D.O.Ca. Rioja

Area Upper Rioja

Climate Continental with Atlantic influence. Area with no drought limitations. Winds from the north that dry the rain and dew, preventing diseases.

Terrain Clay - limestone soils located on terraces and small plots. Poor, permeable soils that are difficult to mechanize.

Vineyard Bush vines. Labastida and Briñas (528- 450 m amsl.) Average age of the vineyard: 60 years.

Harvest 2019

Varieties 90% Tempranillo, 10% Garnacha

Grape harvest Manual in boxes, October 11th.

Winemaking Cooling of the grapes for 24 hours in a cool room. Manual sorting table. Alcoholic and malolactic fermentation in conical concrete tanks.

Ageing 24 months in 225 Lts.:

- 50% French oak - 50% American oak

Production 14.000 bottles 0,75L
800 bottles de 1,5L

Analysis Degree: 14% - pH: 3,7

Tasting A vibrant cherry red wine with a glimmering ruby rim. Bursting aromas of juicy red and black fruits are beautifully layered with hints of cinnamon, cocoa, and fragrant Mediterranean herbs. On the palate, it's elegant and well-balanced from the first sip, revealing soft, silky tannins and a fresh, lively acidity. The finish is long, smooth, and fruit-forward, leaving a harmonious and memorable impression. A wine that is both approachable and expressive, perfect to enjoy now or to cellar for further development.



YEAR´S CLIMATOLOGY

The 2019 is defined by remarkable **freshness and balance**. Winter was extremely dry and mild, with lower rainfall than usual. Some plots were affected by frost at the end of May. Both factors, along with a very hot and dry spring, led to **lower production**. The month of June was marked by unusually warm temperatures that caused signs of water stress in the vines, but was completely resolved by precipitation during July and August. The rainfall allowed the grapes to ripen with **excellent freshness, which will be the hallmark of this vintage .**

The result is elegant, expressive wines with vibrant freshness and excellent aging potential.



