

TAGONIUS TINTO ROBLE / VINOS DE MADRID



vinamericas



VINTAGE: 2011

PRODUCER: Bodegas Tagonius

LOCATION: Tiernes, Provincia de Madrid

APPELLATION: Vinos de Madrid

VARIETALS: 40% Tempranillo, 30% Syrah, 20% Merlot, 10% Cabernet Sauvignon

AGEING: 7 months in oak, plus 12 months in the bottle

ALCOHOL: 14%

TASTING NOTES: Clear and shiny, very high intensity, cherry colour. Stands out specially because its fruity character and complexity. Red fruit jam, black fruits, tropical notes (mango, passion fruit), minerals (graphite), toasted aromas, spicy, torrefacts and balsamics (liquorice). In mouth creamy, sweet mature tannins, elegant and expressive.

ANNUAL PRODUCTION: 100,000 btl.

BODEGAS TAGONIUS

The Romans called the Tajuña river that runs just south of the Spanish capital the “Tagonius,” and from there the owners have restored 35 hectares of these ancient vineyards to their former glory. Tagonius’ reputation as the best wines Madrid has to offer is well known in the area and much appreciated by critics around the world.

ABOUT VINOS DE MADRID

The winemaking tradition in the Madrid area goes back to the 13th century. The vines are found at between 522 and 800 metres. Around half the vineyards are in Arganda, the largest subzone. Here the land gently rolls south. Clay and marl terraces lie over granite with a good limestone content. The climate is continental, with long sunshine hours and extreme temperatures. The limited rain and long hot summers are ideal for keeping yields low and providing wines of great concentration.