

TABERNER

Region: Wines of Cadiz Area

Vintage: 2.017.

Grape variety: 100% Syrah.

Alcohol content: 15,5%Vol.

Description: A revelation in the glass that demonstrates the existence of our southern terroir, in which the soil and climate conditions combine perfectly to give this wine a unique personality. **Harvest:** August.

Elaboration: The grapes with which it is made come from our own vineyard. They are harvested by hand, selected on a selection table and fermented at a controlled temperature at 25° in French oak vats. After the malolactic phase, it was slipped and reaked into a french oak barrels, where it has remained for 14 months. **Food allergens:** the clarification has been carried out with a protein of vegetable origin. This wine has not been subjected to any filtration method. Contains sulfites.

Production: 44.000 bottles.

TASTING NOTES

Visual phase: Intense cherry with a deep layer.

Olfactory phase: Aromas of ripe red fruit, typical of its Mediterranean climate, balsamic and enveloped by roasted sensations of its oak wood in which it remains during its aging, with hints of carob beans and spices.

Taste phase: The mouth is very tasty, fluid, powerful, with good acidity and well balanced. The finish it is persistent and full of personality.

Temperature for the taste: 14° - 16° C.

Pairing: Roasts, grilled red meat, game of hair or feathers, red tuna, stewed meats, roast lamb, cooked, Iberian ham, sausages, risottos, cheeses and vegetables.

92 points, Taberner 2005, **The Wine Advocate**

90 points, Taberner 2005, **Wine Enthusiast**

90 points, Taberner 2006, **The Wine Advocate**

90 points, Taberner 2007, **Stephen Tanzer**

Gold medal at the **Sommelier Wines Awards 2012, UK**

Gold medal at the **Sommelier Wines Awards 2015, UK**

Gold medal at **VinEspaña Awards 2022, Spain**

