



TABERNER Nº 1 2007

I. G. VINO DE LA TIERRA DE CÁDIZ

Year: 2007

Grape Varieties: 60% Syrah, 37% Merlot and 3% Cabernet Sauvignon.

Alcohol content: 15%

Best consumed: Up until 2030

Tasting notes: Dark purple in colour. Complex on the nose, this opulent wine expresses aromas of forest fruit compote, figs, plums, orange peel and herbs. In the mouth it is full and rich with plenty of red fruit, mocha, lively acidity and fine tannins leading to a persistent finish.

Harvest: First week of September.

Vinification: Grapes undergo careful selection in the vineyard, are collected in baskets and are then double sorted and table selected. The grapes are then transferred manually into Allier oak fermentation vats. Temperature controlled fermentation takes place at 27°C in these vats with frequent cap punch downs and extended maceration. Malolactic fermentation then begins in French Allier oak barrels. All parcels are aged separately for 24 months in new French Allier oak barrels with racking every three months. The wine is finally clarified with egg whites.

Production: 1,300 bottles

Press:

95 points, Taberner Nº1 2005, The Wine Advocate

92 points, Taberner Nº1 2006, The Wine Advocate

