



Méntrida
Denominación de Origen
TOLEDO

Bodegas y Viñedos Tavera

Carretera de Valmojado - Toledo Km. 22
45182 - Carmena Toledo (España)

Telephone: +34 925 59 02 15

Fax: +34 925 59 02 18

Vineyard telephone: +34 637 84 77 77

Mail:

General info: info@bodegastavera.com

Management: consuelo@bodegastavera.com

Exportation: internacional@bodegastavera.com

Web: www.bodegastavera.com

Blog: <http://blogbodegastavera.blogspot.com.es>

CIF: B-45569845

Responsible: Consuelo González López

Position in the company: Technical manager

Contact phone: +34 666 29 40 12

TAVERA wineries were created as the culmination of a history linked to the wine industry for generations by the family González López.

The González López family has spent the entire twentieth century in the development of traditional wine cellars with grapes from their own vineyards.

TAVERA Cellars wines are contemporary, modern in style, where preservation of the characteristics of each variety is a must supplemented with adjusted aging in barrels of the best cooperages, with woods of different geographical origins and volumes.

The vineyard of 40 hectares is owned by the winery and is planted in the municipalities of Camarena and Arcicollar; the Garnacha variety vines are the oldest vines, planted from 1921 onwards, are goblet-pruned with a square system of planting, and represent the ultimate expression of what has been and always respect the balance of nature.

Now our vineyard, represent the largest property in Old Grenache PDO Méntrida, Where It follows protecting and nurturing traditionally of this variety.

TECHNICAL DATA OF WINES





Méntrida
Denominación de Origen
— TOLEDO —



Name of the brand: TAVERA ROSADO

Type of wine: Rose

Variety: Garnacha from old vines

Alcoholic content: 14% Vol

Zone: PDO Méntrida

Production: 20,000 Bottles of 0,75 liters

Elaboration:

- Grape juice from grape vines grenache old.
- 18-24 hours Maceration from grape juice with the skins.
- 21 days fermentation 16-18°C.

Wine tasting notes:

Very bright, strawberry-pink colour with an expressive nose. It shows lots of freshness, rich in fruit and flower aromas with fine, elegant balsamic hints. On the palate the fruitiness is maintained and it stands out for its elegance and volume.

Good flavour and body Highly expressive, with a range of subtle nuances and reminders of the nose. A long lingering finish.



Méntrida
Denominación de Origen
— TOLEDO —



Name of the brand: TAVERA JOVEN

Type of wine: Red made by carbonic maceration

Varieties: Syrah, Tempranillo and Garnacha

Alcoholic content: 13,5% Vol

Zone: PDO Méntrida

Production: 15,000 Bottles of 0,75 liters

Elaboration:

- Young red wine, made by carbonic maceration.
- Fermentation at 22°C

Wine tasting notes:

This wine was conceived and produced so that you can enjoy all the qualities of the recently harvested grapes.

It is made by the carbonic maceration method, which makes it possible to enjoy a fruity wine which brings back memories of ripe grapes and red berries, with a lovely, lively colour and a smooth, pleasant sensation in the mouth and aftertaste.





Méntrida
Denominación de Origen
TOLEDO

Name of the brand: TAVERA ANTIGUOS VIÑEDOS

Type of wine: cask-aged "semi crianza" red

Varieties: Garnacha from old vines

Alcoholic content: 14% Vol

Zone: PDO Méntrida

Production: 30,000 Bottles of 0,75 liters

Elaboration:

- Wine made of old vines of Garnacha.
- 10 days fermentation at 25°C.
- 6 months aged in 500 liters french oak barrels.

Wine tasting notes:

Finn mouth-feel and good concentration. This is a serious wine, with medium-high body and good backbone.

On the nose it reveals very complex aromas, in particular those typical of the varieties, making the wine taster recall the most typical autumn fruits, ripe red berries, dry leaves, and at the end of its journey through the mouth you find elegant hints of toffee and slight toasted nuances. Its acidity is well balanced by the structure and it is bright red with good depth of colour.



Name of the brand: TAVERA TEMPRANILLO Y SIRAH

Type of wine: Cask-aged red

Varieties: Tempranillo and Syrah.

Alcoholic content: 14% Vol

Zone: PDO Méntrida

Production: 60,000 Bottles of 0,75 litters





Méntrida
Denominación de Origen
TOLEDO

Elaboration:

- 14 days fermentation at 25°C.
- 6 months aged in 300 liters french, american and central-european oak barrels.

Wine tasting notes:

This wine has been crafted from a careful selection of Syrah and Tempranillo grapes. The blend of these two varieties allows us to enjoy a red wine of an intense maroon colour with complex aromas which combine fruity notes with a hint of wood. The palate is full and rich, yet still very elegant. After fermentation the wine is aged in a mix of American and Central European oak barrels to complete its maturation.



Name of the brand: TAVERA VENDIMIA SELECCIONADA

Type of wine: Cask-aged red wine

Varieties: Tempranillo, Garnacha and Syrah

Alcoholic content: 13,5 % Vol

Production: 20,000 Bottles of 0,75 liters

Elaboration:

- Fermentation at 25°C and 14 days maceration.
- 12 months aged in 300 liters french, american and central european oak barrels.

Wine tasting notes:

Its finesse can be detected on the nose with a reminder of its ageing in noble wood, with hints of spices and liquorice, toasted aromas and ripe red fruit. On the palate you can find a line balance of powerfulness and elegance, strength and delicacy, vitality and complexity.

Smooth and silky but with a good tannin backbone, balanced, supple, full-bodied and a very long finish.

GOLD MEDAL at the International Competition in Brussels with the 2007 vintage

GOLD MEDAL at the Mundus Vini International Competition in Germany with the 2008 vintage



Name of the brand: TAVERA EDICIÓN

Type of wine: Red, fermented and aged in 500 litre French oak barrels.

Varieties: Syrah 100%

Alcoholic content: 14,5 % Vol

Zone: PDO Méntrida

Production: 4,000 Bottles of 0,75 liters



Méntrida
Denominación de Origen
— TOLEDO —

Elaboration:

Made from the best Syrah grapes using new 500 litre French barrels, in which the wine is aged for one year

Wine tasting notes:

In this way we achieve a wine with a great colour and complex aroma which intertwines the typical violet aromas with chocolate and dark-roasted wood. With great volume on the palate, it is fresh and balanced with an agreeable aftertaste. Decanting is recommended.

