



Méntrida
Denominación de Origen
TOLEDO

Bodegas y viñedos Tavera, S.L.

Carretera de Valmojado - Toledo Km. 22

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Vineyard telephone: +34 637 84 77 77

General info: info@bodegastavera.com

Management: consuelo@bodegastavera.com

Exportation: internacional@bodegastavera.com

Web: www.bodegastavera.com

CIF: B-45569845

Person in charge: Consuelo González Lopez

Position in the company: Manager

Contact phone: +34 666 29 40 12

Name of the person in charge: Antonio Santos

Position in the company: Technical manager

Contact phone: +34 619 42 79 54

TAVERA wineries were created in 2005 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.

During 2005, a new winery is established with the aim of developing, aging, bottling and selling wine (and extra virgin olive oil) from own production of the highest quality in the area of the Tierra de Castilla Wines y Méntrida PDO.

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; it is planted in glass the oldest in real frame that were planted from 1921. The most modern are planted in trellis.





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TECHNICAL DATA OF WINES

Name of the brand: TAVERA

Zone: Méntrida Protected Designation of Origin (PDO)

Type of wine: Aging red

Vignerón/enologist: Antonio Rodríguez Santos: Variedades: Tempranillo, Garnacha and Syrah

Agriculture: Conventional

Vineyard:

- Localization of the vineyard: Camarena y Arcicollar
- Climate: Continental - Mediterranean
- Soil: Loam- Sandy -Clay
- Plots or hectares: 40 hectares
- Orientation:
- Altitude:
- Age of the vineyard 10 - 90 years

Elaboration:

- Hand and machine harvesting
- Vineyards separately in 500 ml French Oak barrels.
- Grape without stick.
- Complete elaboration in barrels
- Extraction in pump
- Natural Malolactic Fermentation in 500 l barrels of malolactic troncais French Oak.
- Aging: It carries out aging in barrels during 18 months.
- Bottling: Bottled wine without clarification or stabilization in cold of light filtering.

Analytical data:

- Alcoholic content: 14%
- pH: 3.7
- Total acidity (g/l) 5.1
- SO₂ total (mg/l): 45

Suggestions

- Service temperature: 18-20°C

Production (in bottles and liters) 1500 bottles of 0,75 liters

Boxes format: boxes of 6 and 12 bottles.

