



TABERNER 2007

I. G. VINO DE LA TIERRA DE CÁDIZ

Year: 2007

Grape Varieties: 60% Syrah, 26% Merlot and 14% Cabernet Sauvignon.

Alcohol content: 14,5%

Best consumed: Up until 2020

Tasting notes: Very deep, inky, mulberry colour. Full, rich, heady nose with plum, chocolate, spice, mocha and oak. A touch of savouriness in the form of roasted meat, leather and tar. Heavy with juicy black cherry and plum fruit, subtly brightened by perfumed redcurrants. Voluptuous and rich with a lovely savoury edge. Big but well balanced with rich fruit, acidity and oak.

Harvest: First week of September.

Vinification: Grapes are manually harvested from carefully selected parcels. Each parcel is vinified and aged separately. Temperature controlled fermentation at 27°C takes place partly in stainless steel tanks and partly in 5000 litre wooden vats. The wine is then aged in new and 1 year old French Allier oak barrels for 12 months with racking taking place every three months. The wine was lightly clarified with egg whites and not filtered.

Production: 30,000 bottles

Press:

92 points, Taberner 2005, The Wine Advocate
90 points, Taberner 2005, The Wine Enthusiast
90 points, Taberner 2007, Stephen Tanzer
Gold medal at the Sommelier Wines Awards 2012, UK

