

Bodegas Taron Pantocrator Edition Limitada Gift Box Stock 2015



Region

With nearly 65,000 hectares of vineyard, the region of La Rioja lends its name to Spain's most widely recognised wines. Rioja is split by three major districts; Alta and Alavesa to the north, which are higher in altitude and the hot dry Oriental district to the south (previously known as Rioja Baja). Tempranillo, Garnacha, Graciano and Mazuelo are the main red grape varieties used however more international varieties can also be used. The traditional aging classification system gives Rioja wines their distinctive style through the influence of extended ageing in oak barrels.

Producer

Bodegas Taron is a cooperative based in the northernmost part of Rioja Alta. The cooperative is made up of four small towns; Cuzcurrita de Rio Tiron, Sajazarra, Villaseca and Tirgo. These four towns decided that as they share not only the landscape but their culture too, they would benefit from pooling together their vineyards and knowledge to create one Bodega focussed on creating high quality Rioja's. Bodegas Taron have 700 hectares of vineyards spread over more than 1000 small plots. Some of the oldest vines are over 100 years old which go into making their premium wine; Cepas Centenarias.

Tasting Notes

Only made in the very best vintages, Pantocrator is a blend of Tempranillo and Mazuelo hand-picked from bush vines over 70 years old. The two varieties are aged separately in American oak barrels for 12 months and then blended and returned to the barrels for another 6 months, the wine is then left in stainless steel tanks for 12 months where it is further refined and only then is it deemed ready for bottling. Taron keep these bottles in their cellars for 6 years before release to ensure the wine is ready to drink. A perfect balance of power and elegance, with notes of black cherries, liquorice, sweet spices such as cinnamon and clove and a light mineral touch on the finish.

Food

Serve with rich meats such as lamb shanks, BBQ steaks or a sausage casserole.

Technical Information

Country	Spain
Region	Rioja
Grape(s)	Tempranillo (90%) Mazuelo (10%)
Type	Red
Style	Complex
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk