

**TARGUM:****A POWERFULL, EXPRESSIVE, AND ELEGANT SIGNATURE WINE**

Vintage: 2015
D.O.: Ribera del Duero **Calification:** Excellent

VINEYARDS:

General: Vineyard selection in La Aguilera (Burgos).
Altitude: 850 m. **Orientation:** Northwest – Southeast.
Soil: Calcareous and clayey with river stones.
Grape Variety: 100 % Tinto Fino (Tempranillo).
 Age of vineyards 80 years
Yield: 15,00 hl/ha.

VINIFICATION:

Selected vintage made by hand in cases of 12 Kg
 Cold pre-fermentation maceration for 96 h.
 Controlled alcoholic fermentation at 28° C and back-fermentation
 maceration for 18 - 25 days.
 Racking by tasting.
 Aging for 16 months in new French and American oak barrels
 (fine grain)
 Bottled in July 2017.

PRODUCTION:

10.000 bottles of 750 ml. / 100 bottles of 1500 ml

TASTING NOTES:

Color: Ruby dark colour and brilliant, with a purple rims
Nose: Complex aromas like a very ripe red and black fruits
 (jummy plums and figs) and sweet spices with a new oak
 hints (clove, coffee, toffe and liquorice).
Mouth Full-bodied, velvety and it has a perfect backbone with
 hints of fruit, minerals and chocolate.
Finish: Porwerful, fleshy, well-balance between ripe jummy fruit
 and oak.

ANALYSIS:

Alcohol: 14,50 % Vol. **pH:** 3,78
Total Acidity: 5,20 g/l **Dry Extract:** 28 g/l

NOTES FOR CONSUMERS:

Optimal serving temperature: 16°C - 18°C.
It is the ideal accompaniment for red meats, poultry, chocolate,
 chocolate desserts
Potential: 15-25 years.

AWARDS:

Gold Medal. Japan Wine Challenge 2022



Denominación de Origen
 RIBERA DEL DUERO



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