

# HERETAT DE TAVERNERS, S.L.

**Address:** Ctra. Fontanars-Moixent, Km. 1,8  
46.635 Fontanars dels Alforins – Valencia - Spain  
**Tel:** + 34 96 213 24 37 **Fax:** +34 96 114 01 81  
**Web / On line Shop:** [www.heretatdetaverners.com](http://www.heretatdetaverners.com)

**E-mail:** [info@heretatdetaverners.com](mailto:info@heretatdetaverners.com)

**Enotourism:** Tasting ( Monday to Friday from 10:00-13:00 and from 16:00-18:30, Saturday and Sunday from 11:00 -13:30). Guided visits to the cellar everyday with previous appointment.

**Foundation Year:** 1.999 **Vineyard (Ha.):** 25.

**Appellation:** D.O. Valencia, Subarea Clariano

**Director:** Joan Llobell

**Winemaker:** Ana Gómez



## Ficha de Vino



**Name:** MALLAURA **Year:** 2006 **Sort of wine:** Red crianza

**Area (D.O.):** D.O. Valencia, Subarea Clariano.

**Vineyards:** Pla de Mallaure

**Soil:** Loam to sandy-loam texture with stones.

**Composition:** 50% Cabernet Sauvignon, 25% Garnacha Tintorera, 15% Tempranillo and 10% Monastrell.

**Alcohol:** 14% by Vol. **pH:** 3,57 **Total Acidity:** 4,82 g/l **Residual sugar:** 0,61 g/l

**Bottle:** Bordeaux 750 ml and Magnum (1500 ml).

### Winemaking and Aging:

The grapes for this wine are grown in the highest vineyards of the state, Pla de Mallaure. Vines which are more than 20 years old. Mallaure wine represents the soil, climate, nature of the landscape and the personality of the local grape varieties.

Controlled fermentation in small stainless steel tanks. Daily pumpovers, delestage and passage to obtain the best of the grape skins.

Depending on the ripening of the grapes, the wine remains with the skins between 20 to 25 days. After the alcoholic fermentation, part of the wine is moved directly to barrels to achieve the malolactic fermentation, the rest of the wine is racked to stainless steel tanks to finish the malolactic.

The final blend is aged for 14 months in French and American barrels.

**Stainless steel tanks:** 4 months **Aging :** 14 months **Bottle:** 12 months

**Number of bottles:** 26.650 (750 ml) and 264 Magnums (1500 ml)

### TASTING NOTE

Bright ruby red in colour, this wine has an expressive nose of black and red fruit that is very nicely complemented by sweet spices, cacao and nutmeg aromas from the oak. Light balsamic touches enhance the complexity. Fine tannins lend a velvety and firm mouthfeel. The flavours confirm the wine's aromatic profile and that this is a nicely ripe that will continue to gain complexity over time.

### FOOD PAIRINGS

Strong winter Mediterranean dishes (arroz al horno, gazpacho Manchego, and meat dishes as pig's trotters, oxtail, and stews cooked with hunting meat).