



TAUJANA WINE CELLER – TORRENT FALS VINTAGE WINES

WINE CELL: Vinya Taujana

DENOMINATION: Binissalem-Mallorca

TYPE OF WINE: Red wine matured in barrels

VARIETIES: Autochthonous Manto Negro and foreign Cabernet Sauvignon, Merlot and Syrah

BARRELS: American Oak and French oak (mixed)

MATURED: Between 6 and 12 months in barrels-1 year in bottles-after which the wine is labelled and put on sale.

PRICE: Good price/quality relation.

CONSUMPTION: Optimum consumption within ten years

DESCRIPTION : Our vintage wine is mainly produced from the autochthonous variety of MANTO NEGRO combined with various foreign varieties such as Cabernet Sauvignon, Merlot and Syrah. These come from the older vineyards (35 year old), all grown on espaliers, and giving around 7.500kg/hectare. We use only organic composts and phytosanitary products that do not harm the environment.



HARVESTING: Always manual, tow transported in the briefest time possible to avoid oxidation. The grapes are then separated from the vine stem and pass into stainless steel drums for controlled fermentation at 28°C for 15 days, during which time the corresponding controls and analyses are registered daily.

CHARACTERISTICS: We seek an adequate maturing of the wine, a higher alcoholic grading, intense colour with a balanced aroma of primary mature fruits combined with typical aromas of oak barrel production. Expressive, potent, optimum acidity and good preservation potential.

AWARDS:

Vintage 2005: Bacchus 2008-Silver medal.

Vintage 2006: Zarcillo 2009-Silver medal

Vintage 2007: Bacchus 2010-Silver medal

Vintage 2009: Bacchus 2012-Silver medal

Vintage 2010: Brussels World Wine Festival- Silver medal

Vinya Taujana
C/ Balanguera nº 40- 07142-Santa Eugenia-Mallorca-
Tf. 971 144 494 E-mail: