

Sebastiano & Nazzareno
TIANO & NARENO
Travesia 1908
2015

ABOUT

Tiano & Nareno 2015 is only the fourth vintage to be produced by our estate since its inception 10 years ago. We remain true to our founding mission, to release a wine only from only the greatest red wine vintages. We pledge to respect the traditions and the terroir that Sebastiano and Nazzareno (Tiano and Nareno) honored for over 50 years. Respect for nature, respect for hard work, these are our values.

VINEYARDS

Tiano & Nareno 2015 is the fruit of Mendoza's exceptional high altitude vineyards, fine soils, and old, low-yielding vines. A testament to the alchemy of blending, the wine is made from 85% Malbec from 65-year-old vines in the Vistalba region north of the Mendoza River, and 15% Cabernet Franc, to its south. Here, at 1050 m (3,445 ft) above sea level, the grapes are exposed to extraordinary UV levels, one of the keys to their finesse. Calcareous chalk top-soils of approximately 60 cm (23.6 in) over stony subsoils subject the vines to moderate stress, encouraging them to root deeply, providing optimal nutrition to the vines and enhancing overall health.

WINEMAKING

The grapes were harvested by hand, bunch-by-bunch, and laid gently into small 10 kg (22 lb) cases, first the Cabernet Franc lots then the Malbec - which averaged just 700 g (1.5 lb) per vine! A meticulous selection process took place, with a view to preserving only the highest quality berries - like the needlewoman sewing her garment, stitch by tiny stitch. Maceration then took place for 15 days in stainless steel tanks, followed by six months élevage in 50% new French oak barrels.

2015 PRODUCTION

5,800 bottles, 320 magnums.

TASTING NOTE

Ruby red in color glinting with violet, the wine is astonishingly bright in the glass. The nose is immediately captivating, with the underlying complexity and restrained power of the greatest red wines. In just a few minutes, this sense of reserve is transformed into a floral bouquet and classic fine wine aromas. Ripe fruits, black cherries, and prunes come to the fore, alongside the violet perfume beloved of Malbec. A waft of capsicum hints subtly at the presence of Cabernet Franc. The palate swells with power and great complexity. Voluptuous but graceful nonetheless, the wine retains a sense of freshness that enlivens the senses. Skilfully wrought, the wine's gentle tannins and oak integration are the result of careful extraction and maturation techniques. Finely poised, Tiano & Nareno is unique.

SERVICE

Tiano & Nareno's finesse, power and structural balance will permit cellaring for 30 years or more.

The wine will partner a range of dishes (beef, game, spit-roasted lamb). However, with its freshness and elegance, the wine will also partner with some goat cheeses.

We suggest decanting this wine for one hour before service or, at the very least, opening the bottle to aerate the wine. Serve at 16°C (61°F).