



TAMARAL
BODEGAS Y VIÑEDOS

TAMARAL CRIANZA

2016



Followed by a winter season, where the vine rested under moderate conditions and a pluviometry lower than usual, spring was in charge of showing the extreme weather conditions that typifies ribera del duero (banks of the river duero), given the fact that, even though rains were plentiful in this period, low temperatures postponed the budburst of the vine to a date later than usual.

Summer was characterized by high temperatures during a good part of july, also during all august and good part of september. This provoked, together with the absence of rains, specially by the end of summer, certain level of hydric stress that contributed to delay the ripening process, mainly to the younger plants and those on arid soils conditions.

This vintage provides us full-bodied wines, good ageing capacity and that will bring us lots of joy, with roundness and spectacular tannins.

% ALCOHOLIC CONTENT 14%

GRAPE 100% Tempranillo

VINEYARDS
From our own vineyards located in pesquera de duero higher than 900 m. (3.000 feet) above the sea level. Limited yields.

WINEMAKING
Maceration and fermentation in stainless steel tanks, at a temperature of 26 °c.

BARREL AGEING
14 months in french and american oak.

TASTING NOTES
visually, the wine exhibits an appealing red ruby color of medium-high intensity. Expressive in the nose with a good complexity, red fruit aromas (redcurrants), liquorice, and some other spicy notes that foresees the time the wine rested in barrel. Unctuous and full-bodied on the palate, and elegant at the same time. It shows some gentle and well ripen tannins followed by a lingering finish.

PAIRING
Roasted and grilled meat, grilled vegetables, stews made from legumes...

RATINGS AND AWARDS

91
PUNTOS
GUÍA PEÑÍN

92+
PUNTOS
MUNDUS VINI
GOLD MEDAL

91
POINTS
VINOUS
MAGAZINE