

TAMARAL FINCA LA MIRA

2015



Despite the usual ripening differences that occurred at the beginning of september due to the high altitude of each vineyard, good weather conditions allowed to harvest at its optimum maturity stage.

On this occasion, we had a slightly early harvest from its regular dates, but its analytics, organoleptic properties, and the balance in the grapes were ideal.

This vintage wines have an impressive color intensity, thanks to the exceptional light conditions during the ripening process, getting violet hues and narrow rim. In the nose, they tend to have full aromas more likely to dark fruits, also layered with mineral and spicy hints. However, on the palate, they are characterized by a very good balance, and high ageing capacity, judging by its tender tannins that indicates a proper phenolic ripeness.

% ALCOHOLIC CONTENT 14.5%

GRAPE 100% Tempranillo

VINEYARDS

From centennial vineyards located in Pesquera de Duero, at more than 900 m. (3.000 feet) above the sea level, and limited yields. Very poor soils on slopes.

WINEMAKING

Maceration and fermentation in stainless steel tanks, at a temperature of 26 °c. The wine remains in contact with the skins for 3-4 weeks, and is pumped over several times a day.

BARREL AGEING

14 months in new french oak.

TASTING NOTES

This wine, which is only produced on exceptional vintages, and has a great structure, complexity and a lot of concentration. It shows an deep red-cherry color. In the nose, we can find plenty of aromas, like infused black-fruits, cacao and spices. On the palate is harmonious, full-bodied and with a good length and a lingering finish.

PAIRING

Roasted meat, vegetables, stews made from beans, spicy pork sausage, iberic ham, seafood.

RATINGS AND AWARDS

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