



# TAMARAL

BODEGAS Y VIÑEDOS

## TAMARAL GRAN RESERVA

2013



*Weather conditions were crucial during the entire vine cycle, which fortunately developed with no relevant incidences or extreme weather events with the exception of some merely testimonial plagues or diseases. As a consequence, and thanks to the big commitment of vinegrowers and winemakers of the D.O., the 2013 harvest was outstanding not only in relation to quantity but also for its unquestionable quality.*



### ALCOHOLIC CONTENT

14,5%



### GRAPE

100% Tempranillo



### VINEYARDS

From old vineyards (45 to 100 years old) located in Pesquera de Duero. More than 900 m. (3.000 feet) above the sea level. Limited yields.



### VINEMAKING

Hand-picked grapes followed by a 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

24 months in French (60%) and American oak (40%).



### TASTING NOTES

Great character and surprisingly young despite its long ageing in barrel. Deep cherry red with claret rim. It has a great complexity of aromas, layered up by red fruits jam, dried plums, and nicely integrated with refined spicy notes from the barrel (cloves and allspice). Silky and intense on the palate, with a lingering and elegant finish.



### PAIRING

Roasted meat, red meat, lamb, pork or veal, truffle dishes, hard cheese and stews.



### RATINGS AND AWARDS

**93**  
POINTS

PEÑIN  
GUIDE