

TAMARAL RESERVA

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%

GRAPE 100% Tempranillo

VINEYARDS
From old vines (45 to 100 years old) located at an altitude higher than 900 m. (3.000 feet) above the sea level in Pesquera de Duero. Limited yields.

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

BARREL AGEING
24 months in french and american oak.

TASTING NOTES
This wine has a great personality. Deep red-cherry color with cardinal rim. Great aromatic complexity, with outstanding well-ripe dark fruits (blackcurrant) aromas, dried plumbs notes, all this well integrated with refined spicy notes (cloves and cinnamon) and cacao, from its rest in french oak barrels. Silky, delicate and intense on the palate, with lingering and elegant finish.

PAIRING
Meat and smoked fish. Red meat, truffle dishes, hard cheese.

AWARDS & RATINGS



MUNDUS VINI
GRAND GOLD
MEDAL



VINOUS
MAGAZINE



GUÍA
PENÍN