

TAMARAL ROBLE

2019



This is the first vintage in which the white wines will be part of our d.O. Ribera del duero production, which is another of the orchestrated advances in our struggle to get qualitative growth in the region.

If we focus on the climate factors, the first spring frosts were key factors, even though its effect had less negative impact than in 2017. This harvest was an early harvest, nevertheless according to the experts it may become one of the greatest vintages of the last decade.

ALCOHOLIC CONTENT

14%

GRAPE

100% Tempranillo

VINEYARDS

From our own vineyards located in padilla de duero and 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

4 months in american oak.

TASTING NOTES

On a visual phase, it shows a red cherry color with purple rim. It provides us aromas of several wild fruits (raspberries and cherries) and plumbs, very well integrated with some spicy notes from the oak. Honest on the palate, as we find its complexity of aromas and nice freshness. Its medium body, makes it perfect for almost any situation.

PAIRING

Pasta and rice dishes, blue fish, poultry, sausages, roasted meat, beef, lamb, pork, half ripen cheese.

RATINGS AND AWARDS

90
POINTS
VINOUS
MAGAZINE