

TAMARAL ROSÉ

2020



The 2020 harvest in DO. Ribera del Duero has become the third largest in our history, behind only those of 2016 and 2018. Although there was a slight delay due to the rains, which made harvesting work difficult during the month of September, the grapes could be collected in optimal condition. An "exceptionally strange and historic harvest".

According to sources of the appellation itself, despite the inclement weather, the first ones made with the grapes of this harvest presented "an intense aromatic load, freshness and good structure". Therefore, the 2020 harvest shows a good grape, with quality and good sanitary condition, where 123,100,000 kilos of grapes were collected, with 122,007,575 of red varieties, Tempranillo above all, and almost 1.5 million white varieties, mainly albillo mayor. The rains gave way to the wind, which helped dry the bunches, leaving a grape that ripened more slowly, but with great potential.

In fact, the DO. Ribera del Duero confirms that the first tastings showed the innumerable possibilities for the wines made with the 2020 harvest grape: "Young wines are fresh, structured, and with a great aromatic and color load", they confirm.

M ALCOHOLIC CONTENT

13%



GRAPE

100% Tempranillo



VINEYARDS

From our own vineyards located in Pesquera de Duero at 900 m. (3.000 feet) above the sea level.



WINEMAKING

Hand-harvested a few days in advance of the official harvest date in order to obtain more aromas and less polyphenol concentration. The grapes gets in the press in an inert atmosphere so as to avoid its oxidation and according to the traditional «saignée» method. The fermentation takes place in stainless steel tanks at 14°c (57 °f).



TASTING NOTES

Elegant and alluring rosé wine, with a pale pink and brilliant color. Very aromatic in the nose, delicate and suggestive, with well-ripe fruit notes, red fruit and strawberry. Unctuous on the palate, full-bodied, fresh and with a persistent aftertaste.



PAIRING

Cream soups, rice dishes, seafood, fishes and asiatic food.