

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL FINCA LA MIRA

2016



Followed by a winter season, where the vine rested under moderate conditions and a pluviometry lower than usual, spring was in charge of showing the extreme weather conditions that typifies ribera del duero (banks of the river duero), given the fact that, even though rains were plentiful in this period, low temperatures postponed the budburst of the vine to a date later than usual.

Summer was characterized by high temperatures during a good part of july, also during all august and good part of september. This provoked, together with the absence of rains, specially by the end of summer, certain level of hydric stress that contributed to delay the ripening process, mainly to the younger plants and those on arid soils conditions.

This vintage provides us full-bodied wines, good ageing capacity and that will bring us lots of joy, with roundness and spectacular tannins.

% 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 French and American 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

94 POINTS
VINOUS MAGAZINE

92 POINTS
PEÑÍN GUIDE 2022

90 POINTS
WINE ENTHUSIAST

91 POINTS
JAMES SUCKLING