

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL FINCA VELIA

2018



The winter of 2018 was cold and challenging not only for everybody but also for the wine, reaching temperatures which dropped to -12°C (10°F), with low temperatures even at the beginning of spring and quite cold months in February and March. Rains appeared in high quantities by the end of winter and stopped in June, when warm temperatures were registered, contributing to have ideal conditions for a proper fruition and fruit set, foretelling a plentiful harvest.

% ALCOHOLIC CONTENT 14%

GRAPE 100% Tempranillo

VINEYARDS
From vineyards located in Pesquera de Duero. More 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. 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 new french oak.

TASTING NOTES
Immaculate red-cherry color with ruby rim, showing its vitality. A stream of primary aromas, with lots of well-ripe fruit, blackberries, raspberries and liquorice. Noble woods used during its ageing, provide a wider complexity to its already appealing nose. The scents of cinnamon, vanilla, and other spices, melt with the overlying aromas from fruits. Emphatic on the palate, unctuous, full-bodied, with noble tannins from the skins, and is overflowing with elegance, flawless, without losing a piece of fruit and youthfulness.

PAIRING
Roasted meat, game, grilled vegetables, stews made from beans, secreto ibérico (the secret cut of iberic pork).
