

# TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL GRAN RESERVA

2014



*"A record vintage in terms of quantity and quality", as Enrique Pascual, president of the Regulatory Council of Ribera del Duero, explains, "a harvest marked by a high weight of the grape clusters, whose ripening, due to the great climatic behavior of the month of September, has made it possible to obtain a raw material with a probable alcoholic content of between 13.5 and 14° and a good point of phenolic maturation".*

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 **ALCOHOLIC CONTENT** 14,5%


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 **GRAPE** 100% Tempranillo

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 **VINEYARDS**  
From vineyards located in Pesquera de Duero. More than 900 m. (3.000 feet) above the sea level. Limited yields.


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 **VINEMAKING**  
Hand-picked grapes followed by a 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.


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 **BARREL AGEING**  
24 months in French (60%) and American oak (40%).

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 **TASTING NOTES**  
Great character and surprisingly young despite its long ageing in barrel. Deep cherry red with claret rim. It has a great complexity of aromas, layered up by red fruits jam, dried plums, and nicely integrated with refined spicy notes from the barrel (cloves and allspice). Silky and intense on the palate, with a lingering and elegant finish.

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 **PAIRING**  
Roasted meat, red meat, lamb, pork or veal, truffle dishes, hard cheese and stews.

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