

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL RESERVA

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%

GRAPE 100% Tempranillo

VINEYARDS
From vines located at an altitude higher than 900 m. (3.000 feet) above the sea level in Pesquera de Duero. Limited yields.

WINEMAKING
Maceration and fermentation in stainless steel tanks, at a temperature of 26 °c.

BARREL AGEING
24 months in french and american oak.

TASTING NOTES
This wine has a great personality. Deep red-cherry color with cardinal rim. Great aromatic complexity, with outstanding well-ripe dark fruits (blackcurrant) aromas, dried plums notes, all this well integrated with refined spicy notes (cloves and cinnamon) and cacao, from its rest in french oak barrels. Silky, delicate and intense on the palate, with lingering and elegant finish.

PAIRING
Meat and smoked fish. Red meat, truffle dishes, hard cheese.