

# TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL VERDEJO

2021



*The harvest began on the night of August 27 with Sauvignon Blanc variety, whose vegetative cycle is shorter than that of the rest of the varieties and an earlier ripening. A week later, on September 2, the harvest of Verdejo variety began according to the ripening indices of each plot, seeking the best balance between degree and acidity. "This year's harvest has taken place in good conditions. We have had two slight stoppages due to rainfall, but it is also part of the process," says Jesus Díez de Íscar, technical director of the D.O. Rueda. "The important thing is that the quality of the grapes is very good and the elaborations, which are in full process, have a very good intensity; even better structure than in previous years", he concludes.*


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 **ALCOHOLIC CONTENT** 13%


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 **GRAPE** 100% Verdejo  
Mechanical night harvest


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 **VINEYARDS**  
From vineyards located in Nava del Rey, Rueda at 700 meters (2,200 feet) above the sea level. Limestone and rocky soils.


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 **WINEMAKING**  
Maceration from 4 to 5 hours of cold soak at a temperature of 9-10°C. Continuing with a light press on an inert atmosphere, and the obtained juice is fermented with control of temperature set at 13°C.

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 **TASTING NOTES**  
On a visual inspection, we find a straw yellow color with greenish nuances, stating its youth. The wine shows clean and brilliant. Intense and expressive in the nose with floral aromas, stone fruits (apricot), tropical fruits (mango and papaya) and forest herbs, rich volume on the palate and good structure, with a bitter touch and well-balanced acidity.

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 **PAIRING**  
White and blue fish, rice dishes, Spanish paella, sushi and Asian food, pasta, poultry, fresh unripened cheese and Iberian ham.

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