TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL 25 ANIVERSARIO

2020



The 2020 harvest in DO. Ribera del Duero has become the third largest in our history, behind only those of 2016 and 2018. Although there was a slight delay due to the rains, which made harvesting work difficult during the month of September, the grapes could be collected in optimal condition. An "exceptiona-Ily strange and historic harvest".

According to sources of the appellation itself, despite the inclement weather, the first ones made with the grapes of this harvest presented "an intense aromatic load, freshness and good structure". Therefore, the 2020 harvest shows a good grape, with quality and good sanitary condition, where 123,100,000 kilos of grapes were collected, with 122,007,575 of red varieties, Tempranillo above all, and almost 1.5 million white varieties, mainly albillo mayor. The rains gave way to the wind, which helped dry the bunches, leaving a grape that ripened more slowly, but with great potential.

In fact, the DO. Ribera del Duero confirms that the first tastings showed the innumerable possibilities for the wines made with the 2020 harvest grape: "Young wines are fresh, structured, and with a great aromatic and color load", they confirm.



ALCOHOLIC CONTENT

15%



100% Tempranillo



* VINEYARD

Vines located in the fell of Pesquera de Duero and Castrillo de Duero at 900m of altitude and limited yields



WINEMAKING

We carry out a clarification with egg albumin. Then a slight filtering in order to fully respect their qualities.



BARREL AGEING

It is aged in new French oak barrels for 12 months.



TASTING NOTES

It shows a high layer of color, purples with reflections of the same color. It is very clean and bright. Hight aromatic intensity. It is a wine with a high aromatic complexity. Lots of very red fruit ripe, even with a hint of liveliness. Some spicy touches aromas of dried tea leaves, hints of vanilla, herbaceous aromas, but above all it is a balance and depth on the nose. In mouth we find a mature and intense wine. Ripe tannins. The ripe red fruit returns in the retronasal step, good volume, amplitude, complexity, with a medium body. Very long finish.



PAIRING

Pasta y arroces, pescado azul, pollo, embutidos, carnes a la brasa, ternera, cordero, cerdo, quesos semi curados.