

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL CRIANZA

2019



This is the first vintage in which white wines will be part of D.O. Ribera del Duero production, which is another of the orchestrated advances in our struggle to get qualitative growth in the region.

If we focus on the climate factors, the spring frosts were key factors, even though its effects had less negative impact than in 2017. This harvest was an early harvest, nevertheless according to the experts it may become one of the greatest vintages of the last decade.

% ALCOHOLIC CONTENT 14,5%

GRAPE 100% Tempranillo

VINEYARDS
From our own vineyards located in Pesquera de Duero higher 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.

BARREL AGEING
14 months in french and american oak.

TASTING NOTES
visually, the wine exhibits an appealing red ruby color of medium-high intensity. Expressive in the nose with a good complexity, red fruit aromas (redcurrants), liquorice, and some other spicy notes that foresees the time the wine rested in barrel. Unctuous and full-bodied on the palate, and elegant at the same time. It shows some gentle and well ripen tannins followed by a lingering finish.

PAIRING
Roasted and grilled meat, grilled vegetables, stews made from legumes...
