

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL CRIANZA

2020



Ribera del Duero Designation of Origin (DO) closed 2022 harvest with 105 million kilos of grapes, 5% less than last year. A campaign marked by drought and high temperatures, which extended the harvest for more than two months until it was finished into November.

"It has been long and heterogeneous, since the grapes reached maturity on different dates on the same plot," explains Miguel Angel Sanz, general director of the DO, "We find ourselves with a smaller grape, which is why the kilos drop, which will give wines with more powerful colors and more complex characteristics," he explains.


 **ALCOHOLIC CONTENT** 14,5%

 **GRAPE** 100% Tempranillo

 **VINEYARDS**
From our own vineyards in Castrillo de Duero, located on a south facing slope. Soil with a loamy clay texture, with 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 attractive cherry red color with high intensity. Expressive in the nose with a good complexity, red and black fruits aromas, liquorice, and some other sweet toasty 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...
