

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL FINCA LA MIRA

2018



The winter of 2018 was cold and challenging not only for everybody but also for the wine, reaching temperatures which dropped to -12°C (10°F), with low temperatures even at the beginning of spring and quite cold months in february and march. Rains appeared in high quantities by the end of winter and stopped in june, when warm temperatures were registered, contributing to have ideal conditions for a proper fruition and fruit set, foretelling a plentiful harvest.

% ALCOHOLIC CONTENT 14.5 %

GRAPE 100% Tempranillo

VINEYARDS
From centennial vineyards located at the geodetic point of "La Mira" at 910 meters (3.000 feet) above sea level in Pesquera de Duero. Rocky soil with limited yield.

WINEMAKING
Maceration and fermentation in stainless steel tanks, at a temperature of 26 °c. The wine remains in contact with the skins for 3-4 weeks, and is pumped over several times a day.

BARREL AGEING
14 months in new French oak barrels.

TASTING NOTES
This wine, which is only produced on exceptional vintages, and has a great structure, complexity and a lot of concentration. It shows an deep red-cherry color. In the nose, we can find plenty of aromas, like infused black-fruits, cacao and spices. On the palate is harmonious, full-bodied and with a good length and a lingering finish.

PAIRING
Roasted meat, vegetables, stews made from beans, spicy pork sausage, iberic ham, seafood.
