

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL FINCA VELIA

2020



The 2020 harvest has been one of the longest in terms of its duration and quantity of grapes collected, and equally one of the most heterogeneous in the history of Ribera del Duero.

The wines from the 2020 harvest are fresh and light. The color is abundant, and the nose reflects intense fruity notes with very clean wines after fermentation. On the palate, there is a good balance with medium sweet tannins and moderate alcohol.

% ALCOHOLIC CONTENT 14,5 %

GRAPE 100% Tempranillo

VINEYARDS
Vineyards located in the southern part of Pesquera de Duero, situated at an altitude of over 900 meters (3.000 feet) above sea level. Clay loam soil with limited yields.

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 barrel.

TASTING NOTES
Visually, it displays an impeccable deep cherry red color with ruby red hues. Aromas of ripe fruit, blackberries, raspberries, and licorice. The noble woods used in its aging provide spicy aromas, which, along with hints of cocoa, blend with the prevailing fruit aromas. On the palate, it shows an elegant, velvety, and persistent wine. Well-integrated round tannins.

PAIRING
Roasted meat, game, grilled vegetables, stews made from beans, secreto ibérico (the secret cut of iberic pork).