

TAMARAL

BODEGAS Y VIÑEDOS

LA CARMINA

2022



A large, high-quality harvest in the Rías Baixas Denomination of Origin (DO) with 40,904,676 kilos collected, 662% less than the previous campaign, considered the most large in its history. Even so, the figures make the 2022 vintage the third largest to date in this Denomination of Origin. A campaign that lasted for 51 days and in which 167 wineries and 4,690 winegrowers participated.

The average yield per hectare was 9,466 kg/ha, very similar to 2018 harvest. This is a higher value than the average of the last 10 years, which was 8,600 kilos per hectare. The expectations for the wines of the 2022 vintage are very good.

% ALCOHOLIC CONTENT 12,5%

GRAPE 100% Albariño

VINEYARDS

From the village of Arbo, on the northwest of Spain (Rias Baixas). Yields lower than 3.500 kg/ha. In the subzone of «county of tea».

WINEMAKING

We made a cold-soak of the grapes inside of the press, after lowering the temperature down to 8°C, leaving a few hours for extracting aromas and afterwards we continue with a light press on an inert atmosphere, and the obtained juice is racked the following day. Then it ferments with control of temperature set at 13°C.

TASTING NOTES

Brilliant straw yellow. Clean in the nose and with noticeable tropical fruit aromas (pineapple and passion fruit), citrusy highlights, and with a hint of peppermint. Savory, fruity and fresh on the palate, well-balanced and with a dry finish. It displays a clean retronasal and evokes again aromas of fruits and herbs.

PAIRING

Rice dishes and paellas, specially indicated for seafood or vegetables, tempura, gyoza or tataki.
