

# TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL RESERVA

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 vines located at an altitude higher than 900 m. (3.000 feet) above the sea level in Pesquera de Duero. Limited yields.

---

**WINEMAKING**  
Maceration and fermentation in stainless steel tanks, at a temperature of 26 °c.

---

**BARREL AGEING**  
24 months in french and american oak.

---

**TASTING NOTES**  
This wine has a great personality. Deep red-cherry color with cardinal rim. Great aromatic complexity, with outstanding well-ripe dark fruits (blackcurrant) aromas, dried plums notes, all this well integrated with refined spicy notes (cloves and cinnamon) and cacao, from its rest in french oak barrels. Silky, delicate and intense on the palate, with lingering and elegant finish.

---

**PAIRING**  
Meat and smoked fish. Red meat, truffle dishes, hard cheese.