

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL RESERVA

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 vines located at an altitude higher than 900 m. (3.000 feet) above the sea level in Pesquera de Duero. Limestone rocky soil with limited yields.

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

BARREL AGEING
24 months in french 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.