

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL ROBLE

2022



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 our own vineyards located in Padilla de Duero "La Calera".
Limestone soil with limited yields.

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

BARREL AGEING
4 months in french and american oak.

TASTING NOTES
On a visual phase, it shows a red cherry color with purple rim. It provides us aromas of several wild fruits (raspberries and cherries) very well integrated with some spicy notes from the oak. Honest on the palate, as we find its complexity of aromas and nice freshness. Its medium body, makes it perfect for almost any situation.

PAIRING
Pasta and rice dishes, blue fish, poultry, sausages, roasted meat, beef, lamb, pork, half ripen cheese.
