

# TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL ROSÉ

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.

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**% ALCOHOLIC CONTENT** 13,5%

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**GRAPE** 100% Tempranillo

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**VINEYARDS**  
From our own vineyards located in Pesquera de Duero at 900 m. (3.000 feet) above the sea level.

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**WINEMAKING**  
Manual and night harvest, collected in cases. It enters through the selection table, destemming and direct pressing in an inert atmosphere and at low temperatures. Alcoholic fermentation at low temperature, around 13°C.

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**TASTING NOTES**  
Elegant and alluring rosé wine, with a pale pink and brilliant color. Very aromatic in the nose, delicate and suggestive, with well-ripe fruit notes, red fruit and strawberry. Unctuous on the palate, full-bodied, fresh and with a persistent aftertaste.

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**PAIRING**  
Cream soups, rice dishes, seafood, fishes and asiatic food.

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