

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL ROSÉ

2023




According to the Ribera del Duero Denominación de Origen, the grape harvest of 2023 has been of great quality.


In this vintage, we will find rosé wines characterized by a great aromatic intensity and freshness, these aspects are enhanced because they will not be very alcoholic wines.


The 2023 harvest will be remembered for encompassing two phases of harvest in one and several different climatic states. A total of 116,690,407 kg of grapes have been harvested, 12% more than the previous year.

 **ALCOHOLIC CONTENT** 13,5%

 **GRAPE** 100% Tempranillo

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

 **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.

 **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.

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