

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL VERDEJO

2022



Rueda far exceeds its historical record and exceeds 146 million kilos of grapes collected more than a week after the closure of its wineries, which is 16 million more than the previous record of 2018, when 130.8 were collected. Sources of the Denomination of Origin see it as easy to exceed, before the end of the campaign, the bar of 150 million kilos.

"It must be taken into account that the number will drop slightly later, when verifications are carried out, since not all of these grapes meet the standards to be covered by the DO" warns, in response to this newspaper, the general director of the DO Rueda, Santiago Mora. "But it is true that we are facing a harvest with figures that we can now classify as record."

% ALCOHOLIC CONTENT 13%

GRAPE 100% Verdejo
Mechanical night harvest

VINEYARDS
From vineyards located in Nava del Rey, Rueda at 700 meters (2,200 feet) above the sea level. Limestone and rocky soils.

WINEMAKING
Maceration from 4 to 5 hours of cold soak at a temperature of 9-10°C. Continuing with a light press on an inert atmosphere, and the obtained juice is fermented with control of temperature set at 13°C.

TASTING NOTES
On a visual inspection, we find a straw yellow color with greenish nuances, stating its youth. The wine shows clean and brilliant.
Intense and expressive in the nose with floral aromas, stone fruits (apricot), tropical fruits (mango and papaya) and forest herbs, rich volume on the palate and good structure, with a bitter touch and well-balanced acidity.

PAIRING
White and blue fish, rice dishes, Spanish paella, sushi and Asian food, pasta, poultry, fresh unripen cheese and Iberic ham.
