

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL VERDEJO

2023




The 2023 harvest in the Rueda Denominación de Origen has been the earliest on record, starting on August 15th. The Verdejo grapes began to be harvested on August 22nd, being the latest variety. In the 2023 D.O. Rueda harvest, a total of 130,454,699 kg were collected, with 115,269,278 of them being Verdejo variety.


After tasting, Rueda's experts rate the grapes from the 2023 vintage as Very Good; conditions such as maturity and the balance between sugar level and acidity have improved compared to previous years.


 **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), citric and forest herbs, rich volume on the palate and good structure with well-balanced acidity.

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