

TAMARAL

BODEGAS Y VIÑEDOS

TAMARAL ROSÉ

2023



According to the Ribera del Duero Appellation of Origin, 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.

Tamaral Rosé debuts in this vintage capturing the essence of magical summer nights, inviting those who try it to enjoy and dream.

LIMITED EDITION OF 2,000 BOTTLES.

% ALCOHOLIC CONTENT 12,5%

GRAPE 100% Tempranillo

VINEYARDS
From the coolest part of our vineyard in Castrillo de Duero.
Entry into the winery in a cold chamber at 2°C.

WINEMAKING
Manual harvesting at night and collected in boxes. Once the grapes have been introduced into the winery, whole bunches are pressed without destemming. This process offers greater aromatic and structural complexity. After pressing, alcoholic fermentation takes place at a low temperature, around 13°C.

TASTING NOTES
Elegant and sensual, clean and bright onion skin rosé. On the nose, Tamaral Rosé is presented as an aromatic, delicate and suggestive wine, with notes of stone fruits and sour strawberry. On the palate, it is unctuous and voluminous, standing out for its freshness and sweet flavour, culminating in a long aftertaste that invites you to enjoy it even more.

PAIRING
Ideal with starters and appetizers such as salads, ham tapas, olives and seafood. It combines perfectly with white fish such as sea bass or hake, as well as with sushi and sashimi.
