

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
TAMCRI	Tamaral	Spain	Ribera del Duero
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Tempranillo	14%	14 month French and American Oak	Cork



## Background

Founded in 1997, Bodegas Tamaral is located in the heart of the Ribera del Duero. Four generations of the De Santiago family have tended vines and made wines of top quality. The relationship between the family and wine stretches back to the early 20th century when their ancestors decided to produce wine for personal use in a traditional wine cellar dug in the rock. Over the years, knowledge, enthusiasm and determination have been passed down. Behind each and every single wine there is a story to tell, a family and four generations of people eager to keep improving. The Ribera del Duero is located on the extensive, elevated northern plateau of the Iberian Peninsula and is exposed to quite extreme climatic conditions; long, dry summers with temperatures of up to 40°C are followed by hard winters during which temperatures may fall as low as -18°C.

## Winemaking

Grapes picked from vineyards in Castrillo de Duero, located on a south facing slope. The soil here is loam and clay, growing small yields with greater intensity.

Maceration and fermentation occur in stainless steel tanks at a controlled temperature of 26°C to preserve fresh fruit flavours and the natural characteristics of the grape. The wine is then aged for 14 months in French and American oak.

## Tasting & Pairing

Intense appearance with deep cherry hues, expressive nose; red and black plum, cherry and blackberry aromas, hint of licorice in the background. Gentle toasted notes of cedar and spice add to the complexity. Round tannins and a good finish.

Pairs well with typical grilled and roasted meats, but also with a slow cooked smoky bean stew.

## Sustainability & Extra Information

Vegetarian, Vegan