

# Ribera del Duero Reserva

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
TAMRES	Bodegas Tamaral	Spain	Ribera del Duero
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Tempranillo	14%	American & French Oak, 24 months	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

The grapes are sourced from especially old vines, between 45 - 100 years old. Classic red winemaking methods are utilised including extended maceration and cap management to aid extraction of colour, tannins and character.

## Tasting & Pairing

"Rich, concentrated black fruit aromas which open and develop. Clean, elegant flavours of blackberries and black cherries appear on the palate alongside a hint of smoky vanilla from extended aging on barrel.

Pair with rich mushroom-based dishes. Perfect with roasted meats.

## Sustainability & Extra Information

Vegetarian, Vegan