

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
TAMRIB	Bodegas Tamaral	Spain	Ribera del Duero
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Tempranillo	14%	70% American, 30% French oak, 4 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 crushed and destemmed before being macerated in order to extract the optimum amount of fruit characteristics, colour and tannins. Temperature-controlled fermentation takes place in stainless steel tanks. Ageing occurs for four months in 70% American and 30% French oak barrels.

## *Tasting & Pairing*

Rich, ripe red fruit characteristics with aromas of wild berries and underlying smoky earth. A hint of blueberry on a well-balanced, supple palate, fine-grained tannins and a delicate note of violet on a lasting finish. Gentle vanilla tones appear from time spent in barrel.

Excellent with grilled vegetables or meats. Also with rich tomato-based dishes.

## *Sustainability & Extra Information*

Vegetarian, Vegan