

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
TAMVER	Bodegas Tamaral	Spain	Rueda
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Verdejo	13%	No	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 are mechanically harvested at night from vineyards located in Nava del Rey, Rueda. Harvesting at night helps preserve the fruit flavours at their freshest. Maceration occurs for 4-5 hours at a low temperature of 9-10°C followed by pressing and fermentation under controlled temperatures in stainless steel tanks.

Tasting & Pairing

Green flecks show of the wine's youth. Intense tropical aromas of mango and papaya, white blossom and white stone fruit on the nose with a hint of herbs in the background. Good structure and well balanced acidity.

Would match well with a seafood paella and fresh unripened cheese such as ricotta.

Sustainability & Extra Information

Vegetarian, Vegan