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RESERVA



Tamaral Reserva

D.O. Ribera del Duero

Vintage: 2009

Variety: 100% Tinta Fina (Tempranillo)

Alcohol: 14.5% vol.

Residual sugar: 1.5 g/l

Total acidity: 5.85 g/l

Oak: 24 months in oak (60 % French, 40 % American)

Production: 19.000 bottles.

Cellaring potential: 8 to 12 years.

Vineyards: From old vine (45 to 100 years old) situated at an altitude of over 900 meters in Pesquera de Duero. Yields are less than 3,500 kilos per hectare.

Tasting notes: Wine with a great personality and youthfulness. Intense dark cherry color. Great complexity of aromas, without standing red fruits, very well combined with fine toasted notes from the barrel. Silky and intense in the mouth, with very long and elegant finish.

Awards:

Reserva 2008 [90 Pts. Parker, 90 Pts. Stephen Tanzer's IWC, Premio Envero (Best Reserva of the Region), 92 Points Peñín (Top 90 Guía Peñín)]



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