



## D.O. Ribera del Duero

### Altos de Tamaron Tempranillo

Altos de Tamaron Tempranillo is made from this grape variety, also known as Tinta del País, carefully cultivated in carefully selected vineyards. These vineyards are located in the vicinity of Olmedillo de Roa, in the province of Burgos, the heart of Ribera del Duero. The region's clay and sandy soils give the grapes their characteristic minerality and firm structure.

## Region

In the last 30 years, the Denominación de Origen Ribera del Duero has emerged to challenge the crown of Spain's greatest wine region; Rioja. Located in Spain's northern plateau, this region covers four Castile and León provinces – Burgos, Segovia, Soria and Valladolid. But, despite what its name may suggest, Ribera del Duero does not cover all of the villages along the River Duero. Ribera del Duero was granted its Denominación de Origen status in 1982 and today it has over 250 wineries and over 22,000 ha of vineyards. Most of Ribera del Duero's production is red wine and only a moderate amount of rosé is produced.

VARIETY  
**Tempranillo**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13.5%**

SERVING TEMPERATURE  
**Between 15-16°C**

## Tasting Notes

Deep cherry red with purple tones. On the nose, aromas of ripe blackberry and liquorice. The palate is silky and fruity with a long finish.

## Food Pairing

A perfect companion to grilled and braised meats, casseroles and pasta with pesto sauce.

## Technical Information

The grapes are carefully selected to undergo a prefermentation process for two days. Then they are fermented at 22 °C to ensure that the wine's optimum aromatic potential is obtained. This guarantees that the wine acquires its characteristic shade and polished tannins. The bottles are then aged in our cellar for 4 months.