

D.O. Ribera del Duero

Altos de Tamaron Reserva

Only the very best Tempranillo grapes are selected to create this wine. Its grapes are selected from 40-year-old vines that produce no more that 4 to 5 small scattered clusters.

Region

In the last 30 years, the Denominación de Origen Ribera del Duero has emerged to challenge the crown of Spain's greatest wine regions. 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 **14%**	SERVING TEMPERATURE **Between 16-17ºC. We recommended that this wine is served half an hour after opening.**

Tasting Notes

Deep shaded cherry red with touches of brown. This wine exhibits elegant and powerful aromas on the nose. Its palate is complex, powerful and full bodied; perfectly integrated.

Food Pairing

An ample wine that matches perfectly with all kinds of red meat dishes, game, stews or cheeses.

Technical Information

Its grapes are carefully selected and handpicked. They undergo cold maceration, before proper fermentation at a controlled temperature of 26 to 28 ºC that guarantees its maximum aromatic potential. After the fermentation, a post-fermentation maceration takes place for 10 days. Then, the wine spends 24 months in American and French oak barrels before bottling. The wine completes its ageing process in the bottle.

Awards

GOLD

2025 Korea Wine Challenge: Altos de Tamaron Reserva 2020
2024 China Wine & Spirits Awards (CWSA): Altos de Tamaron Reserva 2020