D.O. Ribera del Duero

Altos de Tamaron Gran Reserva

Only the best Tempranillo grapes (also known as Tinto del País or Tinto Fino) are selected to make this wine.The grapes were selected from 40 year old vines; each with no more than 4 small and loose bunches.

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 17 and 18ºC. We recommended that this wine is either decanted or served half an hour after opening.**

Tasting Notes

Deep cherry red colour with ochre hues. This wine exhibits elegant and powerful aromas on the nose, with black pepper, sweet spices and ripe plums. The palate is balanced and harmonious.

Food Pairing

A rich wine that matches perfectly with all kinds of red meat, game, stews or cheeses.

Technical Information

Grapes are fermented at a controlled temperature (26 -28ºC) to ensure the optimum aromatic potential is reached, before undergoing a further process of maceration for 10 days. Finally the wine is aged for 24 months in French and American oak barrels before bottling. The bottles then age in our cellar to ensure a complete and harmonised maturity.

Awards

GOLD

2025 CWSA Best Value: Altos de Tamaron Gran Reserva 2016