Tamaral Crianza

Description:

A classic Ribera del Duero Crianza made from 100% Tempranillo, from high-altitude vineyards around Pesquera de Duero. There's plenty of ripe dark and red fruit here, but the 14 months in French and American oak bring in spice, liquorice and gentle smoky, toasted notes without swamping the fruit. Full-bodied and generously textured, with mature, supple tannins and enough freshness to keep it balanced. A proper, traditional Ribera that offers plenty of flavour without needing years in the cellar.

Tasting notes:
Blackberry, redcurrant, plum, liquorice, vanilla, toasted oak, ripe tannins

Allergens:
Contains sulphites.

Dish Pairing:

- Grilled or roast lamb
- Beef stew
- Chorizo and other Spanish charcuterie
- Manchego or other mature hard cheese

Talking Point:

Tamaral's Crianza comes from vineyards at more than 900 metres around Pesquera de Duero, where the combination of altitude and big day-to-night temperature swings helps retain freshness in the grapes. It is 100% Tempranillo and spends 14 months in a mixture of French and American oak. The winery was established specifically to make Crianza and Reserva wines before developing a wider range of estate wines.