



Wijnfiche

Torrederos – Reserva | Ribera del Duero DO Spain (CASTILLA Y LEON) – 2015

Domain

Torrederos

Four wine-growing families joined forces in 1998 to embark on a new adventure: Bodega Torrederos was founded in the village of Fuentelisendo in one of Spain's top wine regions, the Ribera del Duero. The aim was and is to produce own wines of the highest quality. Attention is paid to every detail, both in the vineyard and in the cellar. Bodegas Torrederos owns 100 ha. own vineyards, located at an altitude of 850-900 meters. The vineyards are surrounded by the traditional Spanish countryside, where herbs such as chamomile, rosemary and lavender grow under pine and fig trees. Grapes are harvested by hand, and only the ripest grapes are selected for the fine red wines of the tinta fina, the local name for the tempranillo grape. With the utmost care and use of the latest equipment, the grapes are transported to the tanks. 25 stainless steel cuves ensure the fermentation of the wine, after which the maturation takes place in oak barrels. Depending on the type of wine, it is matured for some time in the bottle. For the red Roble, the total maturation is at least one year and for the Crianza at least two years, of which at least one year in barrel.

Vinification

The wine undergoes a cold pre-fermentation in stainless steel vats. This is followed by a malolactic fermentation in wooden barrels, 80% French oak and 20% American oak. The wine is aged for at least 2 years in oak barrels. After bottling, the wine rests in the bottle for 18 months before being released on the market.

Taste

Very complex aromas, with an elegant bouquet, due to aging in the bottle. Balsamic and spicy aromas stand out, with menthol nuances followed by notes of tobacco. Round, powerful and long in the mouth with a nice balance between wood and tannins. Finally, the taste of balsamic reappears, creating a very pleasant and fresh aftertaste.

Food pairing

Meat - red | Game | Grillades

General information

Type: Red wine

Grape varieties: Tempranillo (100%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16° - 18°

Taste profile: Complex generous

