



Wijnfiche

Torrederos – Reserva | Ribera del Duero DO | 5+1 Promoprijs Spain (CASTILLA Y LEON) – 2019

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.

Vinification

The wine undergoes a cold pre-fermentation in stainless steel tanks. This is followed by malolactic fermentation in oak barrels, 80% French oak and 20% American oak. The wine then ages for 14 months in oak barrels. After bottling, it rests for an additional 18 months in the bottle before being released to the market.

Taste

Very complex aromas, with an elegant bouquet developed through bottle aging. Notable balsamic and spicy notes, accompanied by menthol nuances followed by hints of tobacco. On the palate, the wine is round, powerful, and long, with a beautiful balance between oak and tannins. The balsamic flavor returns on the finish, creating a very pleasant and fresh aftertaste.

Food pairing

Game | Grillades | Entrecote - grilled | Lamb - grilled

General information

Type: Red wine

Grape varieties: Tempranillo (100%)

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 16 - 18°C

Taste profile: Complex generous

