Wijnfiche

Torrederos - Reserva | Ribera del Duero DO
Spain (CASTILLA Y LEON) — 2021

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 maceration in stainless steel tanks. This is followed by malolactic fermentation in oak barrels, consisting of 80% French oak and 20% American oak. The wine then ages in these barrels for 15 months. After bottling, it rests for a further 18 months in bottle before being released onto 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 in the mouth, powerful and long with a nice balance between wood and tannin. Eventually the taste of balsamic vinegar reappears, creating a very pleasant and fresh aftertaste.

Food pairing

Meat - red | Meat - grillades | Game

General information

Type: Red wine
Grape varieties: Tempranillo (100%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16 °C
Taste profile: Complex generous

