



Wijnfiche

Torrederos – Crianza | 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. 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

Alcoholic and malolactic fermentation in oak barrels. The wine also matures on wood (70% French and 30% American oak) for 12 months. After bottling, the wine stays for 12 more months in the winery before being sold on the market.

Taste

A deep, concentrated cardinal red color. Very elegant, pure, and complex on the nose. Aromas include balsamic notes, hazelnuts, almonds, and red (slightly overripe) fruits. A smooth wine with a full body and high-quality, satin-like tannins.

Food pairing

Stew | Iberico Ham | Leg of lamb | Steak - grilled

General information

Type: Red wine

Grape varieties: Tempranillo

Viticulture: Traditional

Storage (years): + 5-7

Taste profile: Complex generous

