Wijnfiche

Torrederos - Crianza | Ribera del Duero DO
Spain — 2023

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

Grapes are harvested by hand, and only the most mature grapes are selected for the beautiful red wines of the tinta fina, the local name for the tempranillo grape. The grapes are transported to the tanks with the utmost care and use of the latest equipment. 25 stainless steel cuves ensure the fermentation of the wine, after which the aging takes place in oak barrels. Depending on the type of wine, the bottle will mature for some time. The crianza matures for at least two years, of which at least one year on barrel.

Taste

Deep red color. Very elegant, clean and complex wine. Long aromas, pleasant balsamic and nuts notes (almond, hazelnuts) All the caracteristics of the tempranillo grape with hints of red fruit. Smooth, full bodied wine with high tannins quality which gives long bottle life.

Food pairing

Lamb | Stew | Ham | Leg of lamb

General information

Type: Red wine

Grape varieties: Tempranillo

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-17 °C

