



Wijnfiche

Torrederos – Reserva | Ribera del Duero DO Spain – 2021

Vinification

The wine undergoes a cold pre-fermentation in stainless steel vessels. This is followed by malolactic fermentation in wooden barrels, 80% French oak and 20% American oak. After bottling, the wine is left in the bottle for another 18 months before the bottles are marketed.

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

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 16°C

