

D.O. Ribera del Duero

Altos de Tamarón Roble

Altos del Tamarón Roble is made from Tempranillo (Tinta del País) that are carefully selected from vines grown on the clay and loam soils at Olmedillo de Roa surrounding lands and villages in Burgos.



Region

In the last 30 years, the Denominación de Origen Ribera del Duero has emerged to challenge the crown of Spain's greatest wine region; Rioja. Located in Spain's northern plateau, this region covers four Castile and León provinces - Burgos, Segovia, Soria and Valladolid. But, despite what its name may suggest, Ribera del Duero does not cover all of the villages along the River Duero. Ribera del Duero was granted its Denominación de Origen status in 1982 and today it has over 250 wineries and over 22,000 ha of vineyards. Most of Ribera del Duero's production is red wine and only a moderate amount of rosé is produced. No white wines are permitted under the D.O. yet, but they will be soon. The region is characterised by its largely flat, rocky terrain.

VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
13.5%

SERVING TEMPERATURE
Between 16 -17°C

Tasting Notes

A wine of a deep cherry red with violet hues. A full aroma of cherries, plums and red fruits with fine touches of toasted oak, coffee and chocolate. The palate is broad, with expressive fruit, a touch of vanilla, soft tannins and a pleasing long finish.

Food Pairing

Perfect with lamb chops, pâté and game.

Technical Information

Its grapes are carefully selected and handpicked. After 2-day maceration at around 24°C to ensure the optimum maximum aromatic potential, the wine spends 3 months in American oak barrels. Finally, after bottling, it finishes its ageing process in our cellars for another 6 months.

Awards

GOLD

2018 Asia Wein Trophy: Altos de Tamarón Roble 2017

SILVER

2020 Sakura Awards: Altos de Tamarón Roble 2018

2019 Japan Wine Challenge: Altos de Tamarón Roble 2018

2018 Concurso Mundial del Tempranillo: Altos de Tamarón Roble 2017

BRONZE

2016 Japan Wine Challenge: Altos de Tamarón Roble 2017