



II

TRR DRS

TORREDEROS

RESERVA

- **Region:** Ribera del Duero.
- **Variety:** 100% Tempranillo.
- **Winemaking** pre-fermentation cold grapes, alcoholic fermentation, malolactic fermentation in French and American oak barrels during 18 months, bottling and rest for 18 months prior to its release.
- **Ageing:** 80% French oak, 20% American oak.

Alcohol: 14,5 % Vol.

Total acidity: 4,5 g/l

PH: 3,86.

Acidity: 0,65 g/l

Total SO2: 55 mg/l.

— Tasting Notes:

Vision

Cherry color with ruby and blue notes.
High intensity in color and layer.

In nose

Complex and elegant bouquet with balsamic and spicy aromas. Menthol nuances and notes of tobacco.

In mouth

Round, powerful and long finish wine. Still fresh without nuances of overmaturity. Good balance between wood and tannins. At the end the balsamic notes leave a pleasant after taste.

— Service Temperature: 14 - 16°C.

Pairing with blue fish, white and red meats. Game meat, elaborated dishes and the typical suckling lamb in the area of this wine, especially cooked on the grill and roasted.

www.torrederos.com

RIBERA
DEL
DUERO