



# 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 14 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 SO<sub>2</sub>:** 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.

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RIBERA  
DEL  
DUERO