

RIBERA DEL DUERO · RUEDA · RIOJA · RIAS BAIXAS



RIBERA DEL DUERO



**TAMARAL**  
BODEGAS Y VIÑEDOS

Tamaral is a winery founded by De Santiago Torío family in 1997. Located in Peñafiel, in the heart of Ribera de Duero´s golden mile. Tamaral has always belonged to the same family, unusual habit in the world of wine. Effort, work and passion have been the essence of our wines since the first vintage which give them a unique and personal character.

Our mission is not focused on quantity, but on quality and the excellence of all our wines.

Our vision focuses on the control over the production process of each of our wines. Each step is carefully measured, from the vineyard to the customer.



**TAMARAL. RIBERA DEL DUERO**



**HILVÁN. RIOJA**



**TAMARAL. RUEDA**



**LA CARMINA. RÍAS BAIXAS**



# RIBERA DEL DUERO



CELLAR



VINEYARDS



WINES

Bodegas Tamaral is devoted to the production of high quality wines. We carry out a combination of traditional agriculture and a cutting edge equipment.



We have our own vineyards, which allows us to follow up closely each of the production processes. Each of the areas of the winery has been designed to take better advantage of the qualities of the room.



Our vineyards are located in an excellent section of the River Duero Valley (Pesquera, Peñafiel, Baños de Valdearados). Most of them are old vineyards (between 30 and 100 years old).

FINCA CASTRILLO



FINCA PADILLA



Very stony soils, providing a yield between 2000 and 4500 kg/ Ha. and at almost 900 m. above sea level. Tempranillo (Tinto Fino) is the Ribera del Duero grape par excellence.

FINCA LA MIRA



FINCA PESQUERA





# RATINGS & AWARDS



## ROBLE

- 2020 **90** PUNTOS JAMES SUCKLING
- 2019 **90** PUNTOS VINOUS MAGAZINE
- 2018 **91** PUNTOS JAMES SUCKLING
- 2016 **88** PUNTOS PEÑÍN GUIDE '17 4 Stars Quality/Price
- 2015 **89** PUNTOS WINE SPECTATOR 100 Top Values Below \$25
- 2013 **90** PUNTOS WINE & SPIRITS MAGAZINE Best Buy
- 2011 **92** PUNTOS WINE & SPIRITS MAGAZINE Best Buy
- 2010 **90** PUNTOS WINE & SPIRITS MAGAZINE Best Buy  
**SILVER MEDAL** Decanter 2012



## CRIANZA

- 2018 **91** PUNTOS JAMES SUCKLING
- 2016 **92+** PUNTOS MUNDUS VINI GOLD MEDAL
- 91** PUNTOS PEÑÍN GUIDE '21
- 91** PUNTOS VINOUS MAGAZINE
- 92** PUNTOS WINE ENTHUSIAST
- 2015 **90** PUNTOS JAMES SUCKLING
- 2013 **91** PUNTOS PEÑÍN GUIDE '17 4 Stars Quality/Price
- 89** PUNTOS WINE ENTHUSIAST
- 2011 **92** PUNTOS PEÑÍN GUIDE '16
- 91** PUNTOS FALSTAFF MAGAZINE Best Buy
- 2010 **92** PUNTOS WINE SPECTATOR
- 90** PUNTOS WINE & SPIRITS MAGAZINE
- 2009 **92** PUNTOS WINE & SPIRITS MAGAZINE Best Buy
- 90** PUNTOS ROBERT PARKER'S WineAdvocate
- Gold Medal** BACCHUS '12



## RESERVA

- 2015 **94+** PUNTOS MUNDUS VINI GRAND GOLD MEDAL
- 91** PUNTOS VINOUS MAGAZINE
- 92** PUNTOS PEÑÍN GUIDE
- 2014 **91** PUNTOS JAMES SUCKLING
- 90** PUNTOS WINE & SPIRITS MAGAZINE Best Ribera del Duero Wine '20
- 2011 **91** PUNTOS WINE SPECTATOR
- 91** PUNTOS PEÑÍN GUIDE
- 2010 **ENVERO AWARDS '17** Best Ribera del Duero Reserva
- 2009 **90+** PUNTOS DECANTER MAGAZINE
- 91** PUNTOS WINE & SPIRITS MAGAZINE
- 2008 **90** PUNTOS ROBERT PARKER'S Wine Advocate
- 90** PUNTOS STEPHEN TANZER'S IWC
- ENVERO AWARDS** Best Ribera del Duero Reserva
- 92** PUNTOS PEÑÍN GUIDE Top 90



## FINCA LA MIRA

- 2018 **91** PUNTOS ROBERT PARKER
- 93** PUNTOS VIVIR EL VINO GUIDE
- 92** PUNTOS JAMES SUCKLING
- 92** PUNTOS PEÑÍN GUIDE
- 95** PUNTOS GOURMETS GUIDE
- 2016 **94** PUNTOS WINE & SPIRITS MAGAZINE
- 90** PUNTOS WINE ENTHUSIAST
- 94** PUNTOS VINOUS MAGAZINE
- 92** PUNTOS PEÑÍN GUIDE 2022
- 91** PUNTOS JAMES SUCKLING
- 2015 **EXPOVINA WINE TROPHY** Best Spain Wine '21
- 91** PUNTOS PEÑÍN GUIDE 2021
- 92** PUNTOS TIM ATKINS MW
- 2009 **91** PUNTOS WINE SPECTATOR
- 93** PUNTOS PEÑÍN GUIDE 2017



## FINCA VELIA

- 2018 **95** PUNTOS GOURMETS GUIDE
- 90** PUNTOS ROBERT PARKER
- 94** PUNTOS VIVIR EL VINO GUIDE
- 2016 **93** PUNTOS RIBERA DEL DUERO 20/21 TOP 100 BY TIM ATKINS
- 93** PUNTOS VINOUS MAGAZINE



## GRAN RESERVA

- 2013 **93** PUNTOS PEÑÍN GUIDE 2021



**TAMARAL**  
BODEGAS Y VIÑEDOS

# RIBERA DEL DUERO



ROSADO



ROBLE



CRIANZA



ECOLÓGICO



RESERVA



GRAN RESERVA



FINCA PADILLA



FINCA LA MIRA



FINCA VELIA



25 ANIVERSARIO

# TAMARAL ROSÉ



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**% ALCOHOLIC CONTENT** 13%

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**GRAPE** 100% Tempranillo

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**VINEYARDS**  
From our own vineyards located in Pesquera de Duero at 900 m. (3.000 feet) above the sea level.

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**WINEMAKING**  
Hand-harvested a few days in advance of the official harvest date in order to obtain more aromas and less polyphenol concentration. The grapes get in the press in an inert atmosphere so as to avoid their oxidation and according to the traditional «saignée» method. The fermentation takes place in stainless steel tanks at 14°C (57 °F).

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**TASTING NOTES**  
Elegant and alluring rosé wine, with a pale pink and brilliant color. Very aromatic in the nose, delicate and suggestive, with well-ripe fruit notes, red fruit and strawberry. Unctuous on the palate, full-bodied, fresh and with a persistent aftertaste.

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**PAIRING**  
Cream soups, rice dishes, seafood, fish and Asian food.

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# TAMARAL ROBLE



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**% ALCOHOLIC CONTENT** 14%

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**GRAPE** 100% Tempranillo. Hand-picked grapes

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**VINEYARDS**  
From our own vineyards located in Padilla de Duero and Pesquera de Duero higher than 900 m. (3.000 feet) above the sea level. Providing yields lower than 5.500 kg./ha.

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**WINEMAKING**  
Maceration and fermentation in stainless steel tanks, at a temperature of 26 °c.

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**CRianza**  
4 months in American oak.

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**TASTING NOTES**  
On a visual phase, it shows a cherry red color with purple rim. It provides us aromas of several wild fruits (raspberries and cherries) and plums, very well integrated with some spicy notes from the oak. Honest on the palate, as we find its complexity of aromas and nice freshness. Its medium body, makes it perfect for almost any situation.

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**PAIRING**  
Pasta and rice dishes, blue fish, poultry, sausages, roasted meat, beef, lamb, pork, half ripen cheese.

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# TAMARAL CRIANZA



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**% ALCOHOLIC CONTENT** 14%

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**GRAPE** 100% Tempranillo.  
Hand-picked grapes

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**VINEYARDS**  
From our own vineyards located in Pesquera de Duero higher than 900 m. (3,000 feet) above the sea level. This rocky and calcareous terrain provides yields below 4.500 kg./ha.

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**WINEMAKING**  
Maceration and fermentation in stainless steel tanks, at a temperature of 26 °c.

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**CRIANZA**  
14 months in French and American oak.

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**TASTING NOTES**  
Visually, the wine exhibits an appealing ruby red color of medium-high intensity. Expressive in the nose with a good complexity, red fruit aromas (redcurrants), liquorice, and some other spicy notes that foresee the time the wine rested in barrel. Unctuous and full-bodied on the palate, and elegant at the same time. It shows some gentle and well ripen tannins followed by a lingering finish.

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**PAIRING**  
Roasted and grilled meat, grilled vegetables, stews made from legumes...

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# TAMARAL CRIANZA AGRICULTURA ECOLÓGICA



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**% ALCOHOLIC CONTENT** 15%

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**GRAPE** 100% Tempranillo  
Hand-picked grapes

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**VINEYARDS**  
From our own vineyards located in Pesquera de Duero higher than 900 m. (3.000 feet) above the sea level. Limited yields.

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**WINEMAKING**  
Maceration and fermentation in stainless steel tanks, at a temperature of 26 °c.

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**CRIANZA**  
14 months in French and American oak.

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**TASTING NOTES**  
Visually, the wine exhibits an appealing ruby color of high intensity. Expressive in the nose with a good complexity, red fruit aromas, ripe red fruit aromas, ripe red aromas and toasted notes. On the palate is fleshy, round and well structured with well defined tannins. Concentrated, balanced and long.

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**PAIRING**  
Roasted and grilled meat, grilled vegetables, stews made from legumes...

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# TAMARAL RESERVA



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**% ALCOHOLIC CONTENT** 14%

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**GRAPE** 100% Tempranillo. Hand-picked grapes

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**VINEYARDS**  
From old vines (45 to 100 years old) located at an altitude higher than 900 m. (3.000 feet) above the sea level in Pesquera de Duero. Yields lower than 3.500 kg./ha.

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**WINEMAKING**  
Maceration and fermentation in stainless steel tanks, at a temperature of 26 °c.

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**CRIANZA**  
24 months in French and American oak.

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**TASTING NOTES**  
This wine has a great personality. Deep cherry red color with purple rim. Great aromatic complexity, with outstanding well-ripe dark fruits (blackcurrant) aromas, dried plums notes, all this well integrated with refined spicy notes (cloves and cinnamon) and cocoa, from its rest in French oak barrels. Silky, delicate and intense on the palate, with a lingering and elegant finish.

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**PAIRING**  
Meat and smoked fish. Red meat, truffle dishes, hard cheese.

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# TAMARAL GRAN RESERVA



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**% ALCOHOLIC CONTENT** 14,5%

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**GRAPE** 100% Tempranillo. Hand-picked grapes

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**VINEYARDS**  
From old vineyards (45 to 100 years old) located in Pesquera de Duero. More than 900 m. (3.000 feet) above the sea level, and yields below 3.500 Kg./Ha.

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**WINEMAKING**  
Hand-picked grapes followed by a maceration and fermentation in stainless steel tanks, at a temperature of 26 °C. The wine remains in contact with the skins for 3-4 weeks, and is pumped over several times a day.

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**CRIANZA**  
24 months in French (60%) and American oak (40%).

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**TASTING NOTES**  
Great character and surprisingly young despite its long ageing in barrel. Deep cherry red with claret rim. It has a great complexity of aromas, layered up by red fruits jam, dried plums, and nicely integrated with refined spicy notes from the barrel (cloves and allspice). Silky and intense on the palate, with a lingering and elegant finish.

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**PAIRING**  
Roasted meat, red meat, lamb, pork or veal, truffle dishes, hard cheese and stews.

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# TAMARAL FINCA PADILLA



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**% ALCOHOLIC CONTENT** 14%

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**GRAPE** 100% Tempranillo. Hand-picked grapes

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**VINEYARDS**  
From our own vineyards situated at an altitude of over 800 meters in Padilla de Duero, at the gates of Peñafiel.

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**WINEMAKING**  
Manual harvesting. Fermentation and maceration in stainless steel tanks at a controlled temperature of 26 degrees. Maceration for 3-4 weeks, with several daily pump-overs.

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**BARREL AGEING**  
Blend of the finest American and French oak of the winery.

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**TASTING NOTES**  
Showing a deep cherry red color with violet rim. Very expressive and complex nose full of fresh red fruits, marzipan and toasted hints. In the mouth this wine reflects its youthness and freshness, with a nice body and great elegance.

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# TAMARAL FINCA LA MIRA



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**% ALCOHOLIC CONTENT** 15%

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**GRAPE** 100% Tempranillo. Hand-picked grapes

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**VINEYARDS**  
From centennial vineyards located in Pesquera de Duero, at more than 900 m. (3.000 feet) above the sea level, and yields below 2.500 kg./ha. Very poor soils on slopes.

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**WINEMAKING**  
Maceration and fermentation in stainless steel tanks, at a temperature of 26 °c. The wine remains in contact with the skins for 3-4 weeks, and is pumped over several times a day.

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**CRIANZA**  
14 months in new French oak.

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**TASTING NOTES**  
This wine, which is only produced on exceptional vintages, and has a great structure, complexity and a lot of concentration. It shows a deep cherry red color. In the nose, we can find plenty of aromas, like infused black-fruits, cocoa and spices. On the palate it is harmonious, full-bodied and with a good length and a lingering finish.

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**PAIRING**  
Roasted meat, vegetables, stews made from beans, spicy pork sausage, iberian ham, seafood.

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# TAMARAL FINCA VELIA



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**% ALCOHOLIC CONTENT** 14%

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**GRAPE** 100% Tempranillo. Hand-picked grapes

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**VINEYARDS**  
From old vineyards (45 to 100 years old) located in Pesquera de Duero. More than 900 m. (3,000 feet) above the sea level. Yields are below 3,000 kg./ha.

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**WINEMAKING**  
Maceration and fermentation in stainless steel tanks, at a temperature of 26 °c. The wine remains in contact with the skins for 3-4 weeks, and is pumped over several times a day.

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**CRIANZA**  
14 months in new French oak.

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**TASTING NOTES**  
Immaculate cherry red color with ruby rim, showing its vitality. A stream of primary aromas, with lots of well-ripe fruit, blackberries, raspberries and liquorice. Noble woods used during its ageing, provide a wider complexity to its already appealing nose. The scents of cinnamon, vanilla, and other spices, melt with the overlaying aromas from fruits. Emphatic on the palate, unctuous, full-bodied, with noble tannins from the skins, and is overflowing with elegance, flawless, without losing a piece of fruit and youthfulness.

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**PAIRING**  
Roasted meat, game, grilled vegetables, stews made from beans, iberian pork meat.

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# TAMARAL 25 ANIVERSARIO



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**% ALCOHOLIC CONTENT** 15%

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**GRAPE** 100% Tempranillo

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**VINEYARDS**  
Vines located in Pesquera de Duero and Castrillo de Duero at 900 m. of altitude and limited yields

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**WINEMAKING**  
We carry out a clarification with egg albumin. Then a slight filtering in order to fully respect its qualities.

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**CRIANZA**  
It is aged in new French oak barrels for 12 months.

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**TASTING NOTES**  
It shows a high layer of color, purples with reflections of the same color. Very clean and bright. High aromatic intensity and complexity. Lots of very red ripe fruit, even with a hint of liveliness. Some spicy touches aromas of dried tea leaves, hints of vanilla, herbaceous aromas, but above all it is balanced and deep in the nose. In mouth we find a mature and intense wine. Ripe tannins. The ripe red fruit returns in the retronasal step, good volume, amplitude, complexity, with a medium body. Very long finish.

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**PAIRING**  
Pasta and rice dishes, oily fish, chicken, sausages, grilled meats, beef, lamb, pork, semi-cured cheeses.

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**RIOJA**



**VINEYARDS**



**WINES**

Tempranillo vineyards located in the subzone from Rioja Alta, near Sierra de Toloño. Very poor limestone soils. For us, one of the best regions to get Terroir wines with a strong personality.

FINCA CUZCURRITA



FINCA SOREJANA



# HILVÁN CRIANZA



## ALCOHOLIC CONTENT

14%

## GRAPE

100% Tempranillo  
Hand-picked grapes.

## VINEYARDS

From vineyards located in Rioja Alta at about 500 meters above sea level. Clay-calcareous soils with yields of less than 5,000 Kg/Ha.

## WINEMAKING

Manual harvest with fermentation and maceration in stainless steel tanks at a controlled temperature of 26° C.

## AGEING

14 months in new French oak.

## TASTING NOTES

The wine displays an appealing deep cherry red color with violet nuances. Very fruity in the nose, highlighting red fruits and with liquorice notes, followed by spicy aromas from a well-integrated noble wood. Unctuous on the palate with a solid structure, mature and tender tannins, harmonious and lingering.

## PAIRING

Sausages, a great variety of meat including lamb, fresh cheeses, blue fish...

# HILVÁN RESERVA



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**% ALCOHOLIC CONTENT** 14%

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**GRAPE** 100% Tempranillo  
Hand-picked grapes.

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**VINEYARDS**  
From vineyards located in Rioja Alta at about 500 meters above sea level. Clay-calcareous soils with yields of less than 5,000 Kg/Ha.

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**WINEMAKING**  
Manual harvest with fermentation and maceration in stainless steel tanks at a controlled temperature of 26° C.

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**AGEING**  
24 months in new French and Hungarian oak.

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**TASTING NOTES**  
Wine showing a nice ruby red with claret rim. In the nose it is complex and intense, with ripe fruits flavors (compote, red plums), with the typical liquorice notes from Tempranillo grape and spicy aromas and coconut, depicting the time this wine remained in barrel. This wine has a medium body, with a pleasant mouthfeel, rounded, with tender tannins, and evoking spices at the end. Lingering and pleasant drinking wine.

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**PAIRING**  
Sausages, beef, lamb, aged cheeses, stews...

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**RUEDA**



**VINEYARDS**



**WINES**

The most traditional area of the D.O. Rueda: Nava del Rey. Its height and its poor soils make the Verdejo grapes evolve into wonderful white wines of this very own variety.

FINCA NAVA DEL REY



UVA VERDEJO



# TAMARAL VERDEJO



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**% ALCOHOLIC CONTENT** 13%

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**GRAPE** 100% Verdejo  
Mechanical night harvest

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**VINEYARDS**  
From vineyards located in Nava del Rey, Rueda, at 700 meters (2.200 feet) above the sea level. Limestone and rocky soils.

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**WINEMAKING**  
Maceration from 4 to 5 hours of cold soak at a temperature of 9-10°C. Continuing with a light press on an inert atmosphere, and the obtained juice is fermented with control of temperature set at 13°C.

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**TASTING NOTES**  
On a visual inspection, we find a straw yellow color with greenish nuances, stating its youth. The wine shows clean and brilliant. Intense and expressive in the nose with floral aromas, stone fruits (apricot), tropical fruits (mango and papaya) and forest herbs, rich volume on the palate and good structure, with a bitter touch and well-balanced acidity.

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**PAIRING**  
White and blue fish, rice dishes, Spanish paella, sushi and Asian food, pasta, poultry, fresh unripen cheese and Iberian ham.

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# RÍAS BAIXAS



VINEYARDS



WINES

The Rías Baixas A.O. is possibly the area that provides some of the best white wines in the world. Our vineyards are located in Salvaterra de Miño, the heart of the Rías Baixas, in Tea County. Low-yield Albariño, planted at 100/200 meters above sea level.



# LA CARMINA ALBARIÑO



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**% ALCOHOLIC CONTENT** 12,5%

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**GRAPE** 100% Albariño

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**VINEYARDS**  
From the village of Salvaterra de Miño, in the northwest of Spain (Rías Baixas). Located above 150 m. From the sea level, with yields lower than 3.500 kg./ha. In the subzone of «Tea County».

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**WINEMAKING**  
We made a cold-soak of the grapes inside of the press, after lowering the temperature down to 8°C, leaving a few hours for extracting aromas and afterwards we continue with a light press on an inert atmosphere, and the obtained juice is racked the following day. Then it ferments with control of temperature set at 13°C.

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**TASTING NOTES**  
Brilliant straw yellow. Clean in the nose and with noticeable tropical fruit aromas (pineapple and passion fruit), citrusy highlights, and with a hint of peppermint. Savory, fruity and fresh on the palate, well-balanced and with a dry finish. It displays a clean retronasal and evokes again aromas of fruits and herbs.

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**PAIRING**  
Rice dishes and paellas, specially indicated for seafood or vegetables, tempura, gyoza or tataki.

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Intro: <https://youtu.be/1HHttpv021Fo>  
Harvest / Elaboration: <https://youtu.be/UHMYpiwNkDc>  
Project: <https://youtu.be/S--yQjrjXk>



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