

Matarramera Reserva

£46.50



Vintage: 2008

Bottle Size: 75cl

Alcohol %: %

Country: Spain

Description: On the nose it is elegant, intense and very complex. The palate shows cherry, blackberry and redcurrant, along with more mature black fruit, in harmony with a multitude of aging tones, including spicy cloves and black pepper, oak and roasted licorice and cocoa, with a touch of minerality.

Cepages: Tempranillo

Group: Spain

Sub group: Ribera del Duero

Colour: Red

Closure: Cork

Producer:

Website: <http://bodegamatarromera.es/en/>

Organic/Bio Status:

Food / cocktail match: It is a perfect wine to accompany all kinds of meats , ideal for barbecues , even with spicy dishes.

Food / cocktail recipe:

Press
92 Points - Wine Enthusiast
92 Points - ABC Wine Guide
91 Points - Robert Parker
91 Points - EL PAÍS Wine Yearbook
90 Points - Peñín Guide

Awards

Gold Medal - Berlin

Double Gold & Best Tempranillo - WSWA, USA

Other Info:

The Matarromera winery was founded in 1988 by Carlos Moro, who decided to follow his roots and come back to what has been the family business for centuries; nowadays he is one of Spain's most respected and well-known winemakers. His very first wine, Matarromera Crianza 1994, was acclaimed by the prestigious International Wine Challenge as The Best Wine in the World, what encouraged him in his belief that he was working in the right direction.

He renewed his family estate, and added new plots, of 100 hectares in size on the northern slope of the Duero valley, in the best areas: Pesquera, Valbuena de Duero and Olivares de Duero. This is in the so-called Golden Mile of Ribera del Duero, close to the river Duero and with excellent exposure to the sun. The grape, of course, is Tempranillo, the great grape of Ribera del Duero, also known here as Tinta del País. In order to make wine with the care that such grapes deserve he built a new winery, semi-underground and with the latest innovative winemaking technology. The grapes are selected with extreme care and destemmed berry by berry.

There is a state-of-the-art sorting table that removes unripe grapes or grapes of the wrong size or colour. They also have a particular system that can lower the pH of the unfermented grape juice as well as in the wines, and which removes unwanted potassium and calcium that can lead later to a deposit in the bottle.

The handling of oak is equally detailed. Bodega Matarromera currently has 2485 barrels, half of which are American, and half of which are French. Different levels of toast, and indeed different types of oak are constantly being trialled in order that the right barrels might be matched with the right parcels of vines: what they seek is a perfect understanding of what each parcel of vines needs in terms of wood, each year - and of course each vintage offers different conditions. A quality run Bodega.