

TORREDEROS RESERVA 2003

D.O. Ribera del Duero
Bodegas Torrederos, S.L.
Spain

Information on the Appellation – Ribera del Duero

Ribera del Duero is the modern red wine miracle of Northern Spain. Barely known in the early 1980's, it now rivals Rioja as Spain's foremost red wine region. Ribera del Duero stretches across the plain of Old Castile, and is traversed by the river Duero. At 3,000ft altitude the nights are remarkably cool: in August, it can be 95°F during the day and 54°F at night. The light and the air here have a high-altitude dryness and brightness about them, as do the wines, which have particularly lively acidity thanks to those cool nights. These are concentrated reds of remarkably intense color, fruit, and flavor – quite different in style from Rioja just 60 miles to the Northeast. The region has succeeded single-handedly with the local version of Tempranillo.

Information on the winery – Bodegas Torrederos

Bodegas Torrederos is a small, cooperative winery located in the heart of Ribera del Duero, close to Roa, a famous village known for its signature roast lamb dish. Torrederos was founded in 2000 by four grape growing families that previously sold their harvests to Ribera wineries to be sold under other labels. Having an understanding of the great potential of their vineyards and of the wines that they themselves could produce, they decided to enter into the market with their own label and start their venture. The four families brought together some 100 ha. of vineyards planted with Tempranillo, now property of the winery. The annual production capacity is around 600,000 bottles.



Technical Specifications

VINTAGE: 2003
VARIETAL(S): 100% Tempranillo (Tinta del Pais)
ORIGIN: Ribera del Duero (Fuentelisendo, Burgos)

The Torrederos Reserva 2003 is a wine made in the traditional Ribera del Duero style. It has aged 18 months in 40% French and 60% American oak barrels. This is a wine which is larger in style and is meant to be paired with food. Decanting is recommended before serving.

Tasting Notes:

Color: Black cherry color, vivid and bright.
Nose: Discreet aromas of milk, almond, black cherry and licorice.
Palate: Full body, with well integrated tannins and spices evident from the American oak aging. Black berries, coffee and dairy aromas with hints of vanilla evident. Medium finish with some herbal and roasted hints. Well balanced acidity.

Analytical Parameters:

- Alcohol (%): 14.5%

Food Pairing:

We recommend this wine be paired optimally with lamb chops or veal.

Temperature:

58° - 64° F.

Packaging:

Bottle: 750 ml

Case: 12 Bottles



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