

TORREPINGÓN RESERVA 2015



- Designation of origin: Ribera del Duero.
- Type of wine: Tinto Reserva (Red wine).
- Ageing time: 24 months in mostly French oak barrels (30% American Oak).
- Varieties: 90% Tempranillo, 10% Cabernet Sauvignon.
- Colour: Intense cherry red. It still shows violet tones, although slate hues may now be observed.
- Nose: Very intense and complex wine. It has undertones of roasts, leather, toast aromas, nuts (raisins and figs), eucalyptus and balsamic hints. A feast in a bottle from the Ribera del Duero. Concentrated and seductive Ribera exuding alluring notes of grilled meats, overlaid with spicy mocha, hazelnut and cedar. A huge amount going on in the glass! Potent and masculine.
- Mouth: This is a wine with body, well structured, potent, tannic and long-lasting with a long finish which recalls the notes of leather and roasts. Richly full-bodied and a good choice for further aging.
- Gastronomy: Meat and game stews, cold meat, cured cheeses, for special roast dinners or winter suppers featuring wild fowl.
- Serving Temperature: 16 °C to 18 °C.
- Alcohol content: 14,5 % vol.
- Cork type: Natural.
- Packaging: 6 bottle case.

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