



MATARROMERA



Matarromera Crianza 2015 D.O. Ribera del Duero

Matarromera Aging is one of Matarromera's wines par excellence, an example of the respect for the balance between fruit and barrel wood that characterises the Winery. Matarromera Aging is aged in 225 litre barrels made from French and American wood from the most prestigious forests. These barrels are fine-grained and medium to lightly toasted. During the aging process, the wine is kept in rooms with controlled temperature and humidity levels.

This wine is produced using 100% Tempranillo variety grapes, and is aged for 14 months in barrels before resting in bottles for a further 12 months. Good colour, dark cardinal red with plentiful violet tones that indicate excellent longevity. It is intense and highly complex, encompassing fine aromas of ripe black fruits, perfectly balancing spiced flavours and smooth, toasted hardwood notes. A tasty wine, with a generous step and an intense and lasting finish. Good fine tannin structure, with the characteristic elegance and intensity of the finest Matarromera wines, produced using only the best Ribera del Duero grapes.

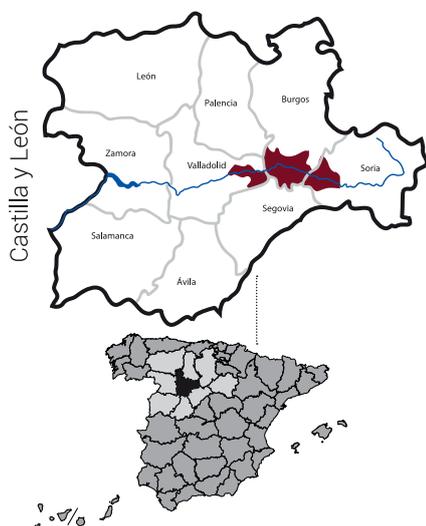
Acknowledgments

Vintage 2015

- 90 POINTS Guía Peñín 2019

Vintage 2014

- 92 POINTS Wine Enthusiast Junio 2018
- 91 POINTS Guía Peñín 2018
- 90 POINTS Guía Gourmets 2018



BODEGA MATARROMERA

Oenologist: Félix González

Technical Director: Alberto Guadarrama

Vintage 2015

Mild and mostly dry winter, followed by an also fairly mild and moderately rainy spring. The Matarromera Aging plots budded in the last week of April; a six-month cycle. A hot and abnormally dry summer followed and the cycle accelerated, bringing the plot harvesting forward to the last week of September. Excellent phenolic ripening and noteworthy concentration.

Vineyard

The Tempranillo grape used to produce Matarromera Aging comes from various fincas located in the Olivares and Valbuena de Duero municipalities. Among these, La Aguilera, Tejares, Martinete and El Badén stand out. These vineyards are very close to the Douro River and produce excellent quality Tempranillo grapes. Year on year, these bring their characteristic flavour to Matarromera Aging.



Technical data

Format 375 ml, 750 ml, 1500 ml

Origin of the wine

Name of the vineyard and Surface	1170 has. f emblematic vineyards: La Aguilera, Tejares, Martinete, Baden, Las Solanas or San Román
Location	Valbuena y Olivares de Duero
Soil texture	franco arcillo-calizo
Elaboration	traditional in reds
Altitude	730 a 790 m snm.
Production/ha	5.500 kg/ha.
Orientation	mixta
Slope	0-10%, 15-20%
Years of Plantation	1.990 a 1.994

Harvest y envejecimiento

Variety	100% Tempranillo
Harvest	September 2015
First Harvest	1994 (Great Golod Medal IWC)
Bottles	900.000
Fermentation	10-14 days in inox (28°C)
Aging	14m in oak barrel and 12 in bottle
Alcohol	14,5%
Acidity	5,50 g/l

Suggestions

Conservation	Keep in a cool, dry place. Avoid sunlight.
Temperature	Drink at 16-18°C

Bodega Matarromera

Bodega Matarromera is rooted in Valbuena de Duero, birthplace of Tempranillo in the Ribera del Duero. Founded in 1988 on the flank of hill that faces the midday sun, the serene Douro River can be seen from the winery itself. This welcoming winery is the perfect place to produce aged wines. The conditions in its semi-buried warehouses are perfect for creating wines where the balance between the oak and the Tempranillo grape takes the limelight. The first Bodega Matarromera vintage won the Gold Medal at the International Wine Competition. This was an incredible starting point for a story replete with success.

Bodega Matarromera

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