



MATARROMERA



# Matarromera Prestigio 2014 D.O. Ribera del Duero

This wine is only produced in years when the grape and the vintage attain the quality and balance Matarromera requires. The specificities of the terroir and the double aging process make Matarromera Prestigio 2014 distinctly different. It is aged for 9 months in French barrels from the Allier forests, after which it continues the aging process for another nine months in new, lightly toasted American oak barrels. The wine is then aged in bottles for 24 months, to refine its lofty and lively tannins.

Matarromera Prestigio is complexity and balance: spiced aromas from the French barrels, fine roast coffee and cocoa from the American barrels with touches of concentrated black fruits and Indian ink from the chalky terroir. Attractive and striking cherry red colour. Palate with an intense and voluminous body, with characteristic toasted notes and acidic black fruit flavours. Its lively structure of sweet tannins and long, elegant finish fuse perfectly with its modern profile.

## Acknowledgments

Vintage 2014

- 93 POINTS Wine Spectator 2018

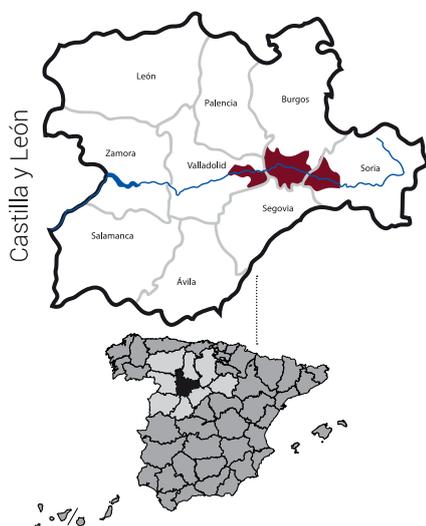
Vintage 2013

- Gold Medal Concours Mondial Bruxelles 2017
- 93 POINTS Guía Vivir El Vino 365 Vinos Al Año 2018
- 93 POINTS Guía Peñín 2018
- 91 POINTS Anuario De Vinos El País 2018
- 91 POINTS Wine & Spirits 2017
- 91 POINTS Wine Spectator 2017

BODEGA MATARROMERA

Oenologist: Félix González

Technical Director: Alberto Guadarrama



# Vintage 2014

A rainy, mild winter, followed by a warm and notably dry spring. This grape's growing plot budded in the first week of May, with a mid-long cycle. A dry, temperate summer followed, with fairly mild temperatures, which delayed the ripening cycle. The final stages of ripening were very slow but highly balanced, with the plot's harvest in the second week of October.

# Vineyard

Matarromera Prestigio 2014 is the inception of grapes from the emblematic Matarromera "Pago de las Solanas" terroir. The plot has very chalky soil and is on a steep incline that faces south at an orientation close to 20%. The excellent levels of sun exposure in an unusually narrow part of the Douro Valley, that concentrates convection wind currents every day, make this plot unique.



# Technical data

Format 750ml

## Origin of the wine

Name of the vineyard Pago de las Solanas  
Location Valbuena de Duero  
Surface 19.78 Ha  
Type of vineyard trellised vineyard  
Soil texture lay loam  
Elaboration traditional in reds  
Altitude 790-730 m  
Production/ha 4.000 kg/ha  
Orientation south/south-east  
Slope 15%  
Years of Plantation 1.994

## Elaboration

Variety 100% Tempranillo  
Harvest October  
First Harvest 1999  
Bottles 14.500  
Fermentation 10-14 ays in inox (28°C)  
Aging 18m in oak barrel and 24m in bottle  
Alcohol 15,30%  
Acidity 5,10 gr/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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