

Torre de Barreda Tempranillo 2022

Torre de Barreda - 75 cl.

Old vine tempranillo, semi-crianza style, 6,300 bottles.



Vinification

5 months in French (25%) and American (75%) oak barrels.



Storage potential

Drink as from : 2023
Best moment : 2023-2025
Until : 2026



To serve

Serve at 18°C in a large glass.



Trial analysis

Very fruity style - a model for this region. Deep colour, appealing wine. The sun-kissed fruit typical of the Tempranillo: ripe berries and fine spices but no hint of oak. Both well-Structured and and juicy on the palate, alluring this wine a a very high level of drinkability...

Description domain

The good Cencibel from the Toledo hills. This was a farm before it became a wine producer. The good potential of the old vines (and new plantings as well) induced the owners to produce their own wine, which they started in 1999.



Wine style:

Continental, fruity and simple



Assembly

Tempranillo (100%)



Region:

Castilla la Mancha



Appellation:

Vino de la Tierra de Castilla



Wine estate:

Torre de Barreda