



MATARROMERA



Matarromera Crianza

D.O. Ribera del Duero

Matarromera Crianza is one of Matarromera's wines par excellence, an example of respect for the balance between the Tempranillo's ripe fruit and a hint of wood that embodies the style of wines from this winery. Matarromera Crianza is aged in 225 litre French and American oak barrels from the most prestigious forests. They are fine grain barrels with medium to soft toasting, in order to show as much respect as possible to the characteristics of the plots from the grapes come. During its aging, the wine will in humidity and temperature-controlled rooms.

It is made with 100% Tempranillo grapes, spending 12 months in the barrel, and then aging for another 12 months in the bottle. Good cardinal core colour with abundant violet tones indicating excellent aging potential. Intense and very complex, in which fine aromas of ripe black fruit coexist, in perfect balance with spicy notes and notes of soft toasting of fine woods. A flavourful tasty wine, with a generous mid-palate and an intense and long-lasting finish. Good structure of noble tannins and has the elegance and intensity typical of the best Matarromera wines made from the excellent grapes of Ribera del Duero.

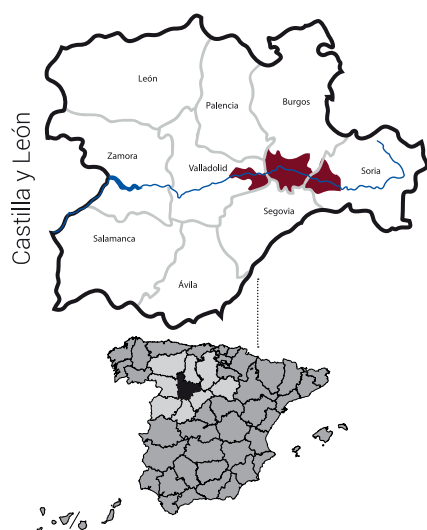
Awards and Scores

2016 Vintage

- 92 Points Wine Guide 2020
- 91 Points Peñín Guide 2020
- 90 Points Tim Atkin 2019
- Bronze Medal Decanter 2019

2015 Vintage

- 91 Points ABC Wine Guide 2019
- 90 Points - Gourmet Guide 2019



BODEGA MATARROMERA
Winemaker: Felix Gonzalez
Technical Director: Alberto Guadarrama

The best wine in the world

The year 1995 cements the quality of the wines produced by Matarromera in history. Matarromera 1994, the winery's first vintage wins the Grand Gold Medal in the 9th international Wine Competition in Turkey, giving it the title of the BEST WINE IN THE WORLD.

The vineyard

The Tempranillo grape used to produce Matarromera Crianza comes from several estates located in the towns of Olivares and Valbuena de Duero (both in Valladolid). These are La Aguilera, Tejares, Martinete or El Badén. These vineyards are very close to the Douro River and produce a high quality Tempranillo grape that, year after year, brings its characteristic flavour to Matarromera Crianza.



Technical data

Bottle size 375 ml, 750 ml, 1500 ml

Source of the wine

Name of vineyard and Area	200 ha of iconic Bodega Matarromera vineyards, including La Aguilera, Tejares, Martinete, Baden, Las Solanas and San Román
Town	Valbuena and Olivares de Duero
Formation	Trellises
Soil texture	Clayey and limestone loam soil
Production process	Traditional method for red wines
Altitude	730 to 790 masl.
Yield/ha	5,500 kg/ha.
Direction	various
Slope gradient	0-10%, 10-15%
Year of planting	1990 to 1994

Harvest and aging

Variety	100% Tempranillo
Harvest	September 2015
First harvest	1994 (IWC Grand Gold Medal)
Bottles produced	900,000 bottles
Fermentation	10-14 days in stainless steel tanks (28°C)
Aging	14 months in barrel and 12 months in bottle
Alcohol	14.5%
Acidity	5.30 g/l

Recommendations

Storage	Fresh and dry place. Avoid sunlight.
Temperature	Consume at 16-18°C

Bodega Matarromera

In Valbuena de Duero, birthplace of the Tempranillo in the Ribera del Duero, Bodega Matarromera took its roots, founded in 1988 on the slope of a south-facing hill, a few metres from the compelling flow of the Douro River. This welcoming winery is the perfect setting for the production of wines for aging, since the conditions provided by its mostly-buried buildings are perfect for the production of wines in which the balance between oak and Tempranillo is the star. The first vintage of Matarromera Winery won the Grand Gold Medal in the International Wine Competition, which was an incredible starting point for a story full of successes.

BODEGA MATARROMERA

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