

D.O.Ca. Rioja

Condesa de la Sierra Tempranillo

Condesa de la Sierra Red is made from Tempranillo grapes that are carefully handpicked from the best vineyards in La Rioja.

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY
Tempranillo.

STYLE
Still Wine

ALCOHOL GRADUATION
13 %

SERVING TEMPERATURE
15-17 ºC.

Tasting Notes

Cherry red with vibrant, violet highlights. The nose is intense with rich aromas of red berries and a hint of strawberry yogurt. Fresh and fruity with a long persistent finish.

Food Pairing

This wine is perfect with salads, pasta, rice and white meat dishes.

Technical Information

The carefully selected handpicked grapes are harvested at their optimum ripeness before embarking on a 10 day maceration process. Must is then fermented in stainless steel tanks at a controlled temperature (23-24ºC) for 10 to 12 days. This ensures the wine achieves its characteristic colour and maximum aromas aromatic expression.



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Condesa de la Sierra Viura White

Condesa de la Sierra White is made from the Spanish traditional grape variety known as Macabeo in most of Spain and as Viura in Rioja, where it is by far the most commonly grown white wine grape. Our experienced oenologist team has created a wine that preserves the grape's natural aromatic freshness.

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VARIETY **Viura.**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 8-10 ºC.**

Tasting Notes

Bright straw yellow with touches of green. This wine has aromas of white flowers, ripe tangerines, orange peel and citrus fruits with a subtle hint of passion fruit. On the palate, the wine is clean and silky with an ample aftertaste.

Food Pairing

A good accompaniment to seafood, fish varieties such as cod in pil-pil sauce, or poultry cooked with vegetables

Technical Information

Harvested at night in early September, cooler temperatures allow the grapes to retain their wonderful aromatic character. Free run juice is left for 6 – 8 hours to macerate at a cool temperature to get the most out of its aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16 ºC for 18-20 days
The winemaking process includes careful handling at every stage. The result is a fresh and delicate wine.



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Condesa de la Sierra Tempranillo-Garnacha

Condesa de la Sierra Rosé is made from the Tempranillo and Garnacha varieties, the latter being the most prestigious for producing fresh, fruity rosé wines. A wine that respects traditional winemaking culture, combined with modern production techniques.

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VARIETY
Tempranillo and Grenache.

STYLE
Still Wine.

ALCOHOL GRADUATION
13 %

SERVING TEMPERATURE
9-11ºC.

Tasting Notes

Pale red in color with bright reflections. On the nose, red fruit aromas dominate, with strawberry standing out. On the palate, it is fresh, well-balanced between fruit and acidity, offering harmony and a pleasant sweetness.

Food Pairing

Pairs well with all kinds of appetizers, fish, and seafood.

Technical Information

Only the best Tempranillo and Grenache grapes are selected for this wine. The grapes undergo controlled maceration for 3 to9 hours, which allows the skins to remain in contact with the must until the wine acquires its characteristic rosé colour. Fermentation takes place at controlled temperature between 15 and 16 ºC.



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Condesa de la Sierra Crianza

Condesa de la Sierra Crianza is made exclusively from the Tempranillo grape variety. The grapes are carefully handpicked from small production vineyards with vines over 80 years-old. The result is a superb wine with ripe, red fruit aromas and hints of spices.

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VARIETY **Tempranillo.**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 14-16 ºC**

Tasting Notes

Vibrant ruby-red in colour on the nose it shows aromas of spices and ripe fruit with notes of ne wood. In the palate it is powerful, yet elegant and balanced. A long and intense finish that combines flavours of ripe fruit and wood.

Food Pairing

A perfect partner for all kinds of meat, cured cheeses and roasts.

Technical Information

The grapes are carefully selected and handpicked before they are put through a 10-day maceration process. The fermentation process is undertaken at a controlled temperature (25-28 ºC) for 8-12 days. Finally the wine is ageing for 12 months in American oak barrels, before resting quietly in bottles to ensure complete maturity.



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Condesa de la Sierra Reserva

Condesa de la Sierra Reserva is made exclusively from the best Tempranillo grapes harvested by hand from old vineyards. The result is a superb, elegant and well-balanced wine.

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VARIETY **Tempranillo.**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **16-18ºC**

Tasting Notes

A deep, cherry-coloured wine. The nose has aromas of candied fruits, cocoa and subtle oak notes. On the palate it is tasty, round and balanced. It is elegant, complex and has a long aftertaste. At this stage, its sweet and ripe fruit character reappears in perfect harmony with the oak.

Food Pairing

Perfect companion for all kinds of meats, stews, cured cheeses or succulent dishes.

Technical Information

After being harvested by hand, the grapes are transferred to stainless steel tanks where the must remains in contact with the skins for 8 days to extract all the colour and tannins. Alcoholic fermentation then begins for 8-12 days at a temperature of 26-29 ºC, followed by malolactic fermentation which takes place at 20ºC. Afterwards, the wine spends 18 months in new American oak barrels and another 18 months in bottle.



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Condesa de la Sierra Gran Reserva

Condesa de la Sierra Gran Reserva is made exclusively from the best vines from selected vineyards in La Rioja Alta from old vines with small production. During the harvest the clusters were carefully selected, destined to produce a Gran Reserva wine that combines structure and silky tannic character, with elegance and balance.

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VARIETY **Tempranillo.**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **16-18ºC.**

Tasting Notes

Deep cherry red in colour, on the nose the wine displays aromas of toasted wood, cocoa and sweet spices. Balanced and elegant on the palate, with a long, persistant nish. Rich and harmonious.

Food Pairing

This Gran Reserva combines with numerous dishes specially with Castilian roast, all kind of meats, hearty soups and stews.

Technical Information

After harvesting by hand, the grapes are put into small stainless steel tanks. The must is then kept on skins for 2-3 days to extract the colour and tannins. It then begins alcoholic fermentation for 10 to 13 days at a temperature of 26-29ºC. before beginning the malolactic fermentation at 20 ºC. The wine is then aged for 24 months in American oak barrels and a further 36 months in bottle.