



D.O. Ribera del Duero Condado de Oriza Reserva

Condado de Oriza Reserva is made from Tempranillo (Tinta del País) that are carefully selected from 20-year-old vines.

Region

In the last 30 years, the Denominación de Origen Ribera del Duero has emerged to challenge the crown of Spain's greatest wine region; Rioja. Located in Spain's northern plateau, this region covers four Castile and León provinces – Burgos, Segovia, Soria and Valladolid. But, despite what its name may suggest, Ribera del Duero does not cover all of the villages along the River Duero. Ribera del Duero was granted its Denominación de Origen status in 1982 and today it has over 250 wineries and over 22,000 ha of vineyards. Most of Ribera del Duero's production is red wine and only a moderate amount of rosé is produced.

VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
14 %

SERVING TEMPERATURE
Between 15-16°C. We recommended decanting or serving half an hour after opening.

Tasting Notes

Dark ruby red with subtle orange shades. The nose is a complex bouquet of cherries and dried plums combined with balsamic and spicy savoury notes. These intermingle with mocha, toast, caramel and smoke flavours as well as with a hint of pepper. Its palate is a reflection of its nose with additional notes of herbs and leather. The wine displays powerful, but very well integrated tannins, medium acidity and a long-lasting, velvety finish.

Food Pairing

A perfect complement to game, grilled beef, lamb chops with aromatic herbs and Castilian stews.

Technical Information

The grapes are carefully selected to undergo a maceration process for five days. Fermentation at a controlled temperature (26-28 °C) guarantees that the maximum varietal expression is obtained. The wine is then aged for 24 months in American and French oak barrels before bottling. The wine completes its ageing process in the bottle, where it remains for 12 months.

Awards

92 POINTS

2024 James Suckling: Condado de Oriza Reserva 2020

GOLD

2024 Mundus Vini: Condado de Oriza Reserva 2020