

D.O. Ribera del Duero

Condado de Oriza Crianza

Condado de Oriza Crianza is made from Tempranillo (Tinta del País). Its grapes are carefully selected from 20 years old vines at the prestigious village Olmedillo de Roa in the province of Burgos.

Region

In the last 30 years, the Denominación de Origen Ribera del Duero has emerged to challenge the crown of Spain's greatest wine regions. 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 16-17ºC**

Tasting Notes

Brilliant ruby red in colour with a bouquet of intensely toasted spices; especially cloves and cinnamon, paired with delicate aromas of chocolate and ripe dark berries. These aromas are also displayed on the palate. The wine is juicy and fruity with ripe, well-integrated tannins, a medium body and a long, velvety, sweet, spicy finish.

Food Pairing

Perfect with Lamb Tagine (with fresh dates and cinnamon), braised lamb shank or with braised veal cheeks with potatoes and red cabbage as a side dish.

Technical Information

The grapes are carefully selected to macerate before fermentation for two days. Fermentation at a controlled temperature (25-28 ºC) guarantees that the varietal expressions are obtained. The wine is then aged for 14 months in new American oak barrels before bottling. After bottling, it finishes its ageing process in our cellars.

Awards

PLATINUM
2025 Japan Wine Challenge: Condado de Oriza Crianza 2023
GOLD
2026 Berliner Wine Trophy: Condado de Oriza Crianza 2023