D.O. Ribera del Duero

Condado de Oriza Roble

Condado de Oriza Roble is made from Tempranillo (Tinta del País) that are carefully selected from vines grown on the clay and loam soils at Olmedillo de Roa surrounding lands and villages 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 **13.5%**	SERVING TEMPERATURE **Between 16-17ºC**

Tasting Notes

A wine of a powerful bright crimson with touches of purple. A ripe fruit aroma of cherries, plums, sweet spices, liquorice and toasted coffee beans. On the palate the wine is fresh and juicy with well-integrated tannins and acidity. A lovely fruity finish with fine notes of spices.

Food Pairing

A perfect accompaniment to lamb chops, pies, cured or semi-cured Manchego or Gouda cheese, as well as dates wrapped in bacon.

Technical Information

The grapes are carefully selected and handpicked. Then, they spend a 2-day maceration period at around 23 – 25ºC to ensure the maximum aromatic potential of this variety. Finally, the wine is aged for 6 months in American oak barrels before bottling. After bottling, it finishes its ageing process in our cellars for another 6 months.

Awards

GOLD
2024 Mundus Vini: Condado de Oriza Roble 2022
SILVER
2023 Bacchus: Condado de Oriza Roble 2021