



D.O. Ribera del Duero Condado de Oriza Tempranillo

Condado de Oriza is made from Tempranillo (Tinta del País or Tinto Fino) grapes that are carefully selected from the vines that grow on clay and loam soils in Ribera del Duero.

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. No white wines are permitted under the D.O. yet, but they will be soon. The region is characterised by its largely flat, rocky terrain.

VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
13,5%

SERVING TEMPERATURE
Between 15-16°C

Tasting Notes

A bright crimson in colour with purple hues. On the nose, a scent of ripe red fruits, that includes red currants, blackberries and cherries, accompanied by sweet and floral notes. It is a fruity wine on the palate, with sour cherry flavours, well-integrated tannins and acidity and a long fresh finish.

Food Pairing

A perfect companion to grilled and braised meats, casseroles and pasta with tomato sauce. Also a complement to beef or vegetable rice or paella.

Technical Information

Its grapes are carefully selected to experience a prefermenting maceration process for two days. The must is then fermented at 22 °C to ensure the optimal varietal expression, its characteristic colour and polished tannins. The bottles are then aged in our cellar for 4 months.



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

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VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
13.5%

SERVING TEMPERATURE
Between 16-17°C

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 - 25°C 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

2020 Mundus Vini: Condado de Oriza Roble 2018

2018 Asia Wine Trophy: Condado de Oriza Roble 2017

SILVER

2018 Mundus Vini: Condado de Oriza Roble 2017



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

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VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
14%

SERVING TEMPERATURE
Between 16-17°C

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 °C) 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 for another 9 months.

Awards

GOLD

2020 Mundus Vini: Condado de Oriza Crianza 2016

2019 AVGF Palmares National: Condado de Oriza Crianza 2016

SILVER

2019 AVGF Paris International Trophy: Condado de Oriza Crianza 2016

2019 Japan Wine Challenge: Condado de Oriza Crianza 2016



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

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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

93 points

2020 James Suckling: Condado de Oriza Reserva 2015

GOLD

2020 AWC Vienna: Condado de Oriza Reserva 2015

2020 Berliner Wein Trophy: Condado de Oriza Reserva 2015

2019 Mundus Vini: Condado de Oriza Reserva 2015

2019 Berliner Wein Trophy: Condado de Oriza Reserva 2015

2019 Asia Wein Trophy: Condado de Oriza Reserva 2015

2019 Gilbert&Gaillard 90 pts: Condado de Oriza Reserva 2015

SILVER

2019 China Wine&Spirits Awards: Condado de Oriza Reserva 2013



D.O. Ribera del Duero Condado de Oriza Gran Reserva

Only the very best Tempranillo grapes are selected to create this wine, whose grapes are selected from 40-year-old vines that produce no more than 4 to 5 small scattered clusters.

Region

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VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
13.5%

SERVING TEMPERATURE
Best serve between 17 and 18 °C. Open the bottle or decant for half an hour before serving.

Tasting Notes

Intense cherry red with an orange rim. A powerful and elegant nose with cherry and plum aromas, sandalwood, vanilla and a hint of pepper. On the palate, lots of ripe berry fruits, balanced tannins, subtle spice notes and a lovely long finish.

Food Pairing

A perfect companion to venison, rabbit and lamb stews (well-seasoned with green pepper).

Technical Information

The grapes are carefully selected to macerate before fermentation for ten days. Fermentation at a controlled temperature (26-28 °C) guarantees that the varietal expressions are 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 36 months.

Awards

GOLD

2020 Berliner Wine Trophy: Condado de Oriza Gran Reserva 2013

2019 Mundus Vini: Condado de Oriza Gran Reserva 2013

2019 Berliner Wine Trophy: Condado de Oriza Gran Reserva 2013

2019 Gillbert & Gaillard International Challenge 92 pts: Condado de Oriza Gran Reserva 2013