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 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 15-16ºC**

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 ºC to ensure the optimal varietal expression, its characteristic colour and polished tannins. The bottles are then aged in our cellar.

Awards