

Condado de Oriza Reserva

D.O. Ribera del Duero / Red



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

GRAPE

100% Tempranillo

STYLE

Still wine

REGION

In the last 30 years, D.O. Ribera del Duero has emerged to challenge for the crown of Spain's greatest wine region. Located in Spain's northern plateau, it covers four of Castilla y León's provinces – Burgos, Segovia, Soria and Valladolid. But, unlike its name-sake, it does not cover all of the River Duero that unites more than 100 villages. Ribera del Duero was granted its D.O. in 1982. Today it has over 250 wineries and over 22,000 ha of vines. Most of Ribera del Duero's production is red with only a modest quantity of rosado produced. No white wines are allowed under the D.O. yet, but they will be allowed soon. The region is characterised by a largely flat, rocky terrain.

TASTING NOTES

Deep dark ruby red with subtle tawny hues. The nose is a complex bouquet of blackberry cherries and dried plums combined with herbal and spicy savoury notes. These intermingle with flavours of mocha, toast, caramel and smoked bacon, as well as hints of red paprika and sichuan pepper. On the palate, the flavours reflect the nose with additional herbal and leather nuances. The wine presents itself with powerful, but very well integrated tannins, restrained, medium acidity and a long-lasting, velvety finish.

FOOD PAIRING

A perfect accompaniment to game, braised beef, lamb cutlets with herb marinade and a hearty stew with chestnuts.

ALCOHOL CONTENT

13.5°

BEST SERVED

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

TECHNICAL INFORMATION

The grapes are carefully selected and handpicked, before embarking on a further 5-day maceration process to allow the skins to be in contact with the wine. Fermentation at a controlled temperature (26-28 °C) ensures the optimal characteristics. Finally the wine is aged for 24 months in French and American oak barrels before bottling. The bottles then age for 12 months to ensure a complete and harmonised maturity.

ABOUT THIS WINE

"Smoke, mineral and tobacco notes frame plum and earth flavors in this rather austere red. The firm tannins are balanced by juicy acidity, keeping it fresh and food-friendly."

Wine Spectator (USA)

LATEST AWARDS

GOLD

2015 AWC Vienna Competition: Condado de Oriza Reserva 2010

SILVER

2015 Japan Wine Challenge: Condado de Oriza Reserva 2010

GOLD

2015 Berliner Wein Trophy: Condado de Oriza Reserva 2009