



D.O. Ribera del Duero



100% Tinta del País



La Horra, Burgos (Castilla y León)



From vineyards over 60 years old



Red wine



14.5% vol. alcohol



750 ml bottle

AWARDS & RATINGS



WINEMAKING

Red wine made from 100% Tinta del País (Tempranillo) grapes, sourced from over 60-year-old goblet-trained vines and harvested by hand. The grapes macerate and ferment in stainless steel tanks for 15 days at a controlled temperature of 25–27 °C. It then undergoes malolactic fermentation, and the aging takes place in French and American oak barrels for 16 months, seeking aromatic depth, roundness, and an integrated spicy profile.

TASTING NOTES

A garnet red color with violet reflections, clean and bright. On the nose, it is complex and elegant, with ripe black fruit (plum, blackberry) and red fruit in the background, wrapped in spices (pepper, clove) and toasty notes from the aging. Balsamic nuances and a hint of licorice also appear. On the palate, it is silky, with structure, polished tannins, and a long, elegant finish where the oak complements the fruit without masking it.

FOOD PAIRING

A modern-style red wine that shines with grilled meats, meat stews, and aged cheeses. Its combination of ripe fruit, spices, and toasted notes also makes it an excellent companion for mushroom dishes, roasts, recipes with medium-to-high intensity reductions or sauces, as well as chocolate.

Selección



The flavor of ripe black fruit (plum, blackberry) with notes of spices and fine toasted hints, a balsamic touch, and a long, silky finish.