

Viñas Viejas



Exquisite flavor of ripe black fruit, cocoa, and sweet spices over fine oak, with velvety tannins and a long, elegant finish.



WINEMAKING

Red wine made from 100% Tinta del País (Tempranillo) grapes, sourced from over 90-year-old goblet-trained vines and harvested by hand. The grapes ferment in stainless steel tanks for 8 days at a controlled temperature of 25–27 °C, followed by a 15-day maceration to extract concentration and character. The aging is 16 months in new French oak barrels, seeking structure, aromatic depth, and fine integration of the wood.

TASTING NOTES

A cherry-red/garnet color with a violet to garnet rim, medium-high intensity and a notable brightness. On the nose, it is deep and highly complex, with ripe black fruit (blackberry, plum) and hints of red fruit, along with cocoa, fine wood notes, and sweet spices. On the palate, it is powerful and fleshy, with firm yet polished tannins, a velvety texture, and a long finish where fruit and spices reappear elegantly.

FOOD PAIRING

This wine from century-old vines, with its robust structure, is ideal for substantial dishes: perfect with roast suckling lamb/roast lamb, grilled or oven-baked red meats, intense stews (oxtail, braised dishes), mushrooms, and aged cheeses. Its combination of ripe fruit, cocoa, and spices pairs especially well with roasted preparations or reductions.



D.O. Ribera del Duero



100% Tinta del País



La Horra, Burgos (Castilla y León)



From vineyards over 90 years old



Red wine



15% vol. alcohol



750 ml bottle

AWARDS & RATINGS

