

PAGOS
DEL REY

D.O. Ribera del Duero

Altos de Tamaron Tempranillo

Altos de Tamaron Tempranillo is made from this grape variety, also known as Tinta del País, carefully cultivated in carefully selected vineyards. These vineyards are located in the vicinity of Olmedillo de Roa, in the province of Burgos, the heart of Ribera del Duero. The region's clay and sandy soils give the grapes their characteristic minerality and firm structure.

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	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13.5%	**Between 15-16ºC**

Tasting Notes

Deep cherry red with purple tones. On the nose, aromas of ripe blackberry and liquorice. The palate is silky and fruity with a long finish.

Food Pairing

A perfect companion to grilled and braised meats, casseroles and pasta with pesto sauce.

Technical Information

The grapes are carefully selected to undergo a prefermentation process for two days. Then they are fermented at 22 ºC to ensure that the wine's optimum aromatic potential is obtained. This guarantees that the wine acquires its characteristic shade and polished tannins.

Awards

GOLD

2025 VINESPAÑA: Altos de Tamaron Tempranillo 2024



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Vino de la Tierra de Castilla y León

Altos de Tamaron Tempranillo VTCYL

Altos de Tamaron, made from Tempranillo grapes, completes the range under the Protected Geographical Indication of Castilla y León.
These wines are popularly known as Vinos de la Tierra de Castilla y León and their production area is made up of all the municipalities of the Autonomous Community of Castilla y León.
They are balanced wines due to the ripening process of the grapes, exposed to the climate of the region with a great variation of temperatures between day and night.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla y León is a Spanish geographic indicator for wines produced at the autonomous region of Castile and León, on the northern Spanish plateau.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **14%**	SERVING TEMPERATURE **Serve between 16-18º C**

Tasting Notes

Fresh fruit, raspberry, over slightly mineral notes. Subtle, elegant and gourmand.

Food Pairing

Ideal with stone-grilled red meat. It can also be paired with stews with strong sauces such as Iberian cheeks or oxtail.

Technical Information

The grapes are selected and fermented at a controlled temperature of 22 ºC to obtain the maximum aromatic potential, after which they undergo a pre-fermentation maceration period of 2 days. This ensures that the wine acquires its characteristic colour and polished tannins.

Awards

GOLD
2025 Mundus Vini: Altos de Tamaron Tempranillo VTCYL 2024



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Altos de Tamaron Roble

Altos del Tamarón 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 Burgos.

Region

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VARIETY	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13.5%	**Between 16 -17ºC**

Tasting Notes

A wine of a deep cherry red with violet hues. A full aroma of cherries, plums and red fruits with fine touches of toasted oak, coffee and chocolate. The palate is broad, with expressive fruit, a touch of vanilla, soft tannins and a pleasing long finish.

Food Pairing

Perfect with lamb chops, pâté and game.

Technical Information

Its grapes are carefully selected and handpicked. After 2-day maceration at around 24ºC to ensure the optimum maximum aromatic potential, the wine spends 3 moths in American oak barrels. Finally, after bottling, it finishes its ageing process in our cellars.

Awards

SILVER
2025 CWSA Best Value: Altos de Tamaron Roble 2023



PAGOS
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D.O. Ribera del Duero

Altos de Tamaron Crianza

Altos de Tamaron red wine is made from Tempranillo (Tinta del País) that are carefully selected from 20-year-old vines at Olmedillo de Roa's surrounding lands and villages in Burgos.

Region

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VARIETY	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
14%	**Between 16-17ºC**

Tasting Notes

Deep cherry red with touches of violet. This wine exhibits aromas of black fruits, cocoa, tobacco leaves and spices. Creamy and wrapping palate with a long and elegant aftertaste.

Food Pairing

The perfect complement to traditional roast suckling pig, stews and game.

Technical Information

The grapes are carefully selected and handpicked. Cold maceration takes place for two days before the actual fermentation at a controlled temperature between 24 and 26ºC that maximises the variety's maximum aromatic potential. The wine is then aged for 14 months in new American oak barrels before bottling. Finally, after bottling, it finishes its ageing process in our cellars.

Awards

SILVER

2025 VINESPAÑA: Altos de Tamaron Crianza 2022
2025 Sakura Awards: Altos de Tamaron Crianza 2022



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Altos de Tamaron Reserva

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

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	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
14%	**Between 16-17ºC. We recommended that this wine is served half an hour after opening.**

Tasting Notes

Deep shaded cherry red with touches of brown. This wine exhibits elegant and powerful aromas on the nose. Its palate is complex, powerful and full bodied; perfectly integrated.

Food Pairing

An ample wine that matches perfectly with all kinds of red meat dishes, game, stews or cheeses.

Technical Information

Its grapes are carefully selected and handpicked. They undergo cold maceration, before proper fermentation at a controlled temperature of 26 to 28 ºC that guarantees its maximum aromatic potential. After the fermentation, a post-fermentation maceration takes place for 10 days. Then, the wine spends 24 months in American and French oak barrels before bottling. The wine completes its ageing process in the bottle.

Awards

GOLD

2025 Korea Wine Challenge: Altos de Tamaron Reserva 2020
2024 China Wine & Spirits Awards (CWSA): Altos de Tamaron Reserva 2020



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D.O. Ribera del Duero

Altos de Tamaron Gran Reserva

Only the best Tempranillo grapes (also known as Tinto del País or Tinto Fino) are selected to make this wine.The grapes were selected from 40 year old vines; each with no more than 4 small and loose bunches.

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
14%

SERVING TEMPERATURE
Between 17 and 18ºC. We recommended that this wine is either decanted or served half an hour after opening.

Tasting Notes

Deep cherry red colour with ochre hues. This wine exhibits elegant and powerful aromas on the nose, with black pepper, sweet spices and ripe plums. The palate is balanced and harmonious.

Food Pairing

A rich wine that matches perfectly with all kinds of red meat, game, stews or cheeses.

Technical Information

Grapes are fermented at a controlled temperature (26 -28ºC) to ensure the optimum aromatic potential is reached, before undergoing a further process of maceration for 10 days. Finally the wine is aged for 24 months in French and American oak barrels before bottling. The bottles then age in our cellar to ensure a complete and harmonised maturity.

Awards

GOLD
2025 CWSA Best Value: Altos de Tamaron Gran Reserva 2016