

PAGOS
DEL REY

D.O. Ribera del Duero

Condado de Oriza Gran Reserva

Only the very best Tempranillo grapes are selected to create this wine, whose 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
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
14%

SERVING TEMPERATURE
Best serve between 17 and 18º C. Open the bottle or decant for half an hour before serving.

Tasting Notes

Intense cherry red with an orange rim. A powerful and elegant nose with cherry and plum aromas, sandalwood, vanilla and a hint of pepper. On the palate, lots of ripe berry fruits, balanced tannins, subtle spice notes and a lovely long finish.

Food Pairing

A perfect companion to venison, rabbit and lamb stews (well-seasoned with green pepper).

Technical Information

The grapes are carefully selected to macerate before fermentation for ten days. Fermentation at a controlled temperature (26-28 ºC) guarantees that the varietal expressions are obtained. The wine is then aged for 24 months in American and French oak barrels before bottling. The wine completes its ageing process in the bottle.

Awards

GRAND GOLD
2025 Mundus Vini: Condado de Oriza Gran Reserva 2016 ** BEST OF SHOW RIBERA DEL DUERO GRAN RESERVA**
2025 Berliner Wine Trophy: Condado de Oriza Gran Reserva 2016
GOLD
2025 CWSA Best Value: Condado de Oriza Gran Reserva 2016