

PAGOS
DEL REY

D.O.Ca. Rioja

Condesa de la Sierra Tempranillo

Condesa de la Sierra Red is made from Tempranillo grapes that are carefully handpicked from the best vineyards in La Rioja.

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Tempranillo.**	STYLE **Still Wine**
ALCOHOL GRADUATION **13 %**	SERVING TEMPERATURE **15-17 ºC.**

Tasting Notes

Cherry red with vibrant, violet highlights. The nose is intense with rich aromas of red berries and a hint of strawberry yogurt. Fresh and fruity with a long persistent finish.

Food Pairing

This wine is perfect with salads, pasta, rice and white meat dishes.

Technical Information

The carefully selected handpicked grapes are harvested at their optimum ripeness before embarking on a 10 day maceration process. Must is then fermented in stainless steel tanks at a controlled temperature (23-24ºC) for 10 to 12 days. This ensures the wine achieves its characteristic colour and maximum aromas aromatic expression.