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Crianza  
Reserva



Denominación de Origen Calificada



1880 1904



*Palacio  
de  
Oriente*  
Rioja



**RIOJA**

Denominación de Origen Calificada

  
Denominación de Origen Calificada



## Palacio de Oriente - Viura

DOC RIOJA  
VARIETAL VIURA 100%  
11,5 % VOL

### TASTING NOTES

From selected Viura grapes, shiny yellow with golden highlights. In the nose, it reminds of white fruits, specially pear and freshly cut grass. On the palate, accentuated acidity, being at the same time fresh and fruity.



## Palacio de Oriente – Rosado - Tempranillo

DOC RIOJA  
VARIETAL TEMPRANILLO 100%  
1,5 % VOL

### TASTING NOTES

pink raspberry, in the nose a strong varietal red fruit and berries character is appreciated, typical of tempranillo variety. On the palate, it is fresh, fruity and with a very pleasant acidity, with a memory of ripe red fruits



## Palacio de Oriente – Tempranillo

DOC RIOJA  
VARIETAL TEMPRANILLO 100%  
11,5 % VOL

### TASTING NOTES

Pink raspberry, in the nose a strong varietal red fruit and berries character is appreciated, typical of Tempranillo variety. On the palate, it is fresh, fruity and with a very pleasant acidity, with a memory of ripe red fruits



## Palacio de Oriente – Crianza

DOC RIOJA  
VARIETAL TEMPRANILLO 100%  
13,5 % VOL

### TASTING NOTES

Cherry red, this Tempranillo varietal presents red and black fruit aromas, as black currant and blackberry, and spices, roasted and vanilla. This wine has been aged in American oak barrels for a year. On the palate, it is balanced, tasty and with a pleasant fruity memory





## Palacio de Oriente – Reserva

DOC RIOJA  
VARIETAL TEMPRANILLO 100%  
13,5 % VOL

### NOTAS DE CATA

Red ruby colour, with ochre undertones. In the nose Tempranillo varietal aromas; red and black fruits, with hints of nuts and vanilla from the aging process. This wine has remained during 24 months in American oak barrels. On the palate, it is warm, long and with a smooth finish.





## Palacio de Oriente – Reserva

DOC RIOJA  
VARIETAL TEMPRANILLO 100%  
13,5 % VOL

### NOTAS DE CATA

Intense ruby red colour with tawny undertones at the edge. Aromas of black fruits, figs, vanilla and prasties. IN the mouth it full of flavour , balsamic and spicy with a smooth and persistent finish on the palate





LLAVE REAL



**RIOJA**

The logo for Rioja, featuring a stylized red graphic of a vine with leaves and clusters of grapes above the word 'RIOJA' in a bold, serif font.

Denominación de Origen Calificada



## Llave Real - Tempranillo

DOC RIOJA  
VARIETAL TEMPRANILLO 100%  
13,5 % VOL

### TASTING NOTES

Cherry red with hints of violet. Aromas of black and red fruits characteristic of the Tempranillo grape variety combine with liquorice. IN the mouth it presents a fruity, full flavoured and well rounded wine with a good balance between tannins and acidity

### SERVING RECOMMENDATIONS

A good accompaniment to all meat dishes, especially red meat, stews and hearty first courses. The ideal serving temperature is 14°C.



## Llave Real - CRIANZA

DOC RIOJA  
VARIEDAD TEMPRANILLO 100%  
13,5 % VOL

### TASTING NOTES

Cherry red with garnet understones. Aromas of candied fruit, spices, toasted and roasted notes. These mature fruits can further be discerned on the palate together with the spicy notes derived from the aging process

### SERVING RECOMMENDATIONS

The ideal accompaniment to all meat dishes, mature cheeses, roasts and hearty first courses. The ideal serving temperature is 16°C.





## **Llave Real - RESERVA**

**DOC RIOJA  
VARIEDAD TEMPRANILLO 100%  
13,5 % VOL**

### **NOTAS DE CATA**

Color rojo rubí intenso, con tonos a terracota en el ribete. Aromas a frutas negras, higos vainillas y repostería. En el paso de boca es sabroso, balsámico, especiado y de paladar suave y persistente.

### **RECOMENDACIONES**

Acompaña bien a carnes rojas y de caza, quesos curados, asados y cocidos castellanos. Servir en torno a 18 °C.