

Palacio de Oriente

Tempranillo

Blanco

Rosado

Crianza

Reserva

Gran Reserva

Llave Real

Tempranillo Crianza Reserva





Denominación de Origen Calificada



Palacio de Oriente -Viura

DOC Rioja Varietés: Tempranillo 11,5 % VOL. 0,75 l.

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.

SERVING RECOMMENDATIONS

Ideal to consume with seafood, snacks, fish or soft meats





Palacio de Oriente -Rose

DOC RIOJA Varieties: Tempranillo 11,5 % VOL. 0,75 l.

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

SERVING RECOMMENDATIONS

It is perfect with light dishes made with rice, such as paella, or with pasta accompanied by tomato sauce or a white sauce.





Palacio de Oriente – Tempranillo

DOC Rioja Varieties: Tempranillo 11,5 % VOL. 0,75 l.

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

SERVING RECOMMENDATIONS

It is a good accompaniment to stews, river fish, semicured cheeses or sausages.





Palacio de Oriente - Crianza

DOC Rioja

Varieties: Tempranillo:

13,5 % VOL. 0,75 1.

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.

SERVING RECOMMENDATIONS

With roast lamb, Castilian dishes, red game meats or cured cheeses perfectly paired.





Palacio de Oriente – Reserva

DOC RIOJA

Varieties: Tempranillo

13,5 % Vol. 0,75 l.

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.

SERVING RECOMMENDATIONS

Accompanies perfectly with stews, pâtés and Iberian sausages.





Palacio de Oriente – Reserva

DOC Rioja

Varieties: Tempranillo

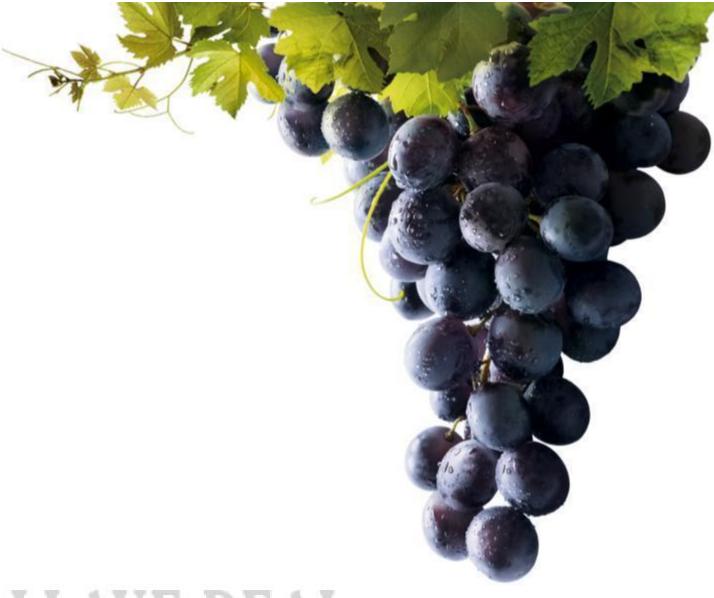
13,5 % VOL. 0,75 1.

NOTAS DE CATA

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

SERVING RECOMMENDATIONS

Accompanies perfectly with stews, pâtés and Iberian sausages.



LLAVE REAL





Denominación de Origen Calificada





Llave Real - Tempranillo

DOC Rioja Varieties: Tempranillo 13,5 % VOL. 0,75 1.

TASTING NOTES

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

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 Varieties: Tempranillo 13,5 % VOL. 0,75 1.

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, roats and hearty first courses. The ideal serving temperature is 16°C.





Llave Real - Reserva

DOC Rioja Varieties: Tempranillo 13,5 % VOL. 0,75 l.

TASTING NOTES

Intense ruby red color, with terracotta tones in the border. Flavours of black fruits, vanilla figs and pastries. In the palate it is tasty, balsamic, spicy and with a soft and persistent palate.

SERVICE RECOMMENDATIONS

It goes well with red meats and game, cured, roasted and cooked Castilian cheeses. Serve around 18 °C.