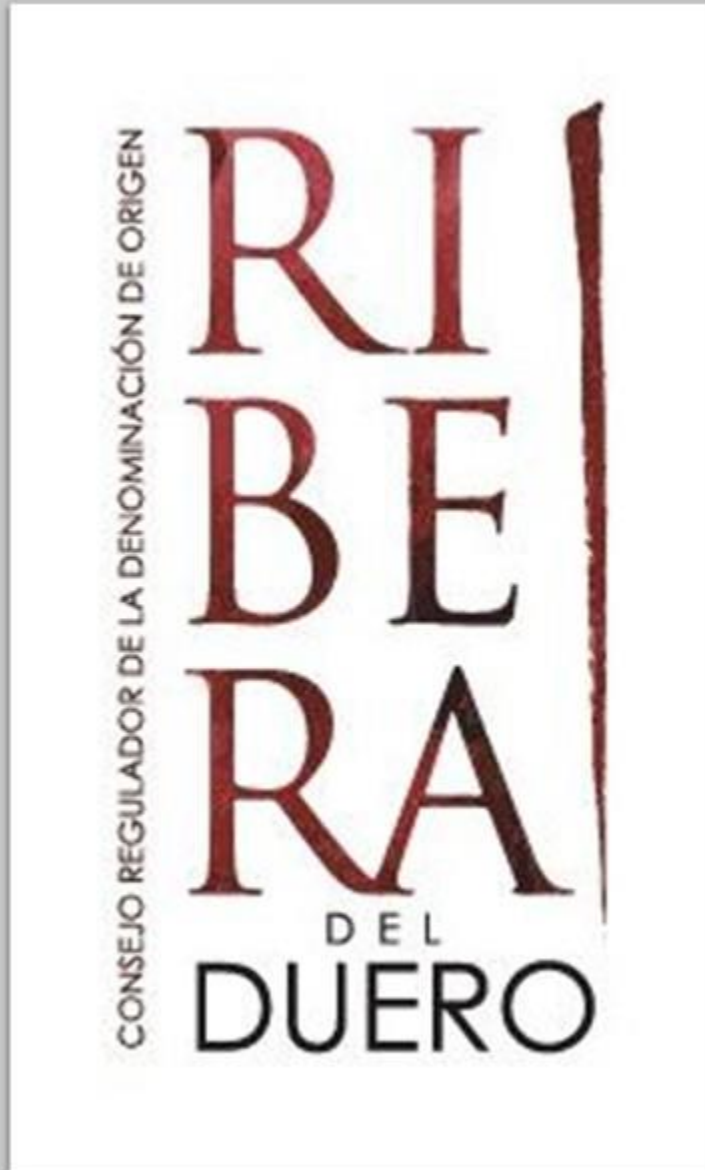


CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN

RI
BE
RA
DEL
DUERO

RATING



Barón de Navarro

Cosecha

Roble

Crianza



Condado de Arce

Cosecha

Roble

Crianza



CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN

RI
BE
RA
DEL
DUERO





Barón de Navarra Cosecha

D.O. Ribera del Duero

Variety: Tempranillo

13,5 % Vol. 0,75l l

Tasting Notes

Purple red color with purple trim. Strong fruit character with a note of black fruits and blackberry jam. On the palate it is intense, although with polished and velvety tannins.

Recommendations

It goes well with all kinds of meat, rice, stews and pasta. Serve between 12 and 14 °C.





Barón de Navarra Roble

D.O. Ribera del Duero

Variety: Tempranillo

13,5 % Vol. 0,75l l

Tasting Notes

Ripe cherry red color, with violet edges. Ample and powerful with notes of red and black fruits, and a mineral background, as well as roasted and cocoa, after passing through the wood. The palate is broad, tasty and persistent.

Recommendations

It goes well with all kinds of Castilian meat and roasts, sausages and strong entrees. Serve between 12 and 14 °C.





Barón de Navarra Crianza

D.O. Ribera del Duero

Variety: Tempranillo

13,5 % Vol. 0,75l l

Tasting Notes

Intense garnet cherry color. The nose integrates perfectly notes of black fruits (plum and blackberries) typical of the country ink (Tempranillo) with spicy nuances and fine woods. On the palate it is tasty, intense, friendly and persistent.

Recommendations

It is the ideal companion for red and game meats, cured and Iberian cheeses. Serve between 14 and 16°C.



CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN

RIBERA
DEL
DUERO



CONDADO
de ARCE



Condado de Arce Cosecha

D.O. Ribera del Duero

Variety: Tempranillo

13,5 % Vol. 0,75l l

Tasting Notes

Purple red color with purple trim. Strong fruit character with a note of black and blackberry fruit. On the palate it is intense, aumermeladanque with polished and velvety tannins.

Recommendations

It goes well with all kinds of meat, rice, stews and pasta. Serve between 12 and 14 °C.





Condado de Arce Roble

D.O. Ribera del Duero

Variety: Tempranillo

13,5 % Vol. 0,75l l

Tasting Notes

Ripe cherry red color, with violet edges. Ample and powerful with notes of red and black fruits, and a mineral background, as well as roasted and cocoa, after passing through the wood. The palate is broad, tasty and persistent.

Recommendations

It goes well with all kinds of Castilian meat and roasts, sausages and strong entrees. Serve between 12 and 14 °C.





Condado de Arce Crianza

D.O. Ribera del Duero

Variety: Tempranillo

13,5 % Vol. 0,75l l

Tasting Notes

Intense garnet cherry color. The nose integrates perfectly notes of black fruits (plum and blackberries) typical of the country ink (Tempranillo) with spicy nuances and fine woods. On the palate it is tasty, intense, friendly and persistent.

Recommendations

It is the ideal companion for red and game meats, cured and Iberian cheeses. Serve between 14 and 16°C.

