



Spain, Bodega Briego, Oyada, D.O. Ribera del Duero, Espagne, Rouge

Ribera del Duero, Spain

The Benito Hernando brothers manage the 77 hectares of vineyards: their family is very clear that wine is not improvised, but is made by paying special attention to nature together with the effort for a job well done. Since the beginnings they have not stopped progressing so that their wines are recognised for their quality all over the world.

PRESENTATION

Selected vineyards in different plots in the valley of Peñafiel and Curiel at 750 m. altitude of sandy soil with siliceous stone and Fompedraza with an altitude of 910 meters of soil and limestone.

TERROIR

Sandy soil with siliceous stone and Fompedraza and limestone.

WINEMAKING

Traditional vinification in stainless steel vat.

AGEING

20 months in French oak barrels.

VARIETAL

Tempranillo 100%

14.5 % VOL.

SERVING

16°C/61°F

AGEING POTENTIAL

10 to 15 years

TASTING

The palate is complex, with a lot of personality and great volume. Clean, lively wine, with a background of noble leather and vanilla. Hints of dark chocolate and perfume of cigar box, very ripe and tasty in retronasal.

FOOD PAIRINGS

Tapas, Ham, cheese.



