



CONDOMINIO

RESERVA

A fine and elegant wine, offering a harmonious balance between ripe fruit and subtle tertiary notes of spice and light toast. On the palate, reveals silky, polished tannins with an elegant, full-bodied and persistent character.



HARVEST	Manual, with cluster selection
GRAPE VARIETY	100% Tinta del País
SOIL TYPE	Clay-limestone with sandy and gravel components
GEOGRAPHICAL AREA	Peñañiel and surrounding areas.
APPELLATION OF ORIGIN	Ribera del Duero
ALCOHOL CONTENT	14.5% Vol.
ALLERGENS	Contains sulfites

HARVEST AND WINEMAKING

Produced from grapes grown in our own vineyards, with maximum yields of 3,000 kg/ha and an average vine age of approximately 35 years. Grapes are hand-harvested plot by plot at optimal ripeness. Alcoholic fermentation takes place in stainless steel tanks, followed by malolactic fermentation in French oak barrels. The wine is then aged for a minimum of 20 months in French oak barrels and clarified prior to bottling.

TASTING NOTES

Appearance: Clean and bright, with an intense garnet red color, high depth, and a cardinal rim.

Nose: Intense black fruit aromas (blackcurrant, blueberry, blackberry), stewed fruit and violet notes, perfectly integrated with oak-derived aromas such as cocoa, pepper, clove, and subtle toasted hints.

Palate: Rich, powerful and rounded, with sweet tannins that provide finesse and persistence; smooth and velvety texture.

Serving Temperature

14 -16 °C

PACKAGING

75 cl Bordeaux bottle

Case of 6 bottles

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

COCOPE S.Coop. Camino Llanillos s/n. Peñañiel-Valladolid-España