



cor
convento oreja
bodegas



CHARACTERISTICS

Category:	Crianza (2022)
Grape Variety:	98% Tempranillo (Tinto del País) and 2% Cabernet Sauvignon
Appellation:	D.O. Ribera del Duero
Alcohol by Volume:	14,5% Vol.



WINEMAKING & AGING

The elaboration of CONVENTO OREJA Crianza was made in 20.000 lts. stainless steel tanks with automatic control of temperature.

Vineyard Details: Grown in the Comarca de Peñafiel (Mérida/Langayo).

Fermentation time: 8 days at 25 degrees.

Maceration time: 20 days.

Matured: 12 months in French oak barrels with medium and low toast.

Bottled: May 2024



TASTING NOTES

Color cherry red, good depth, clean and crystalline.

The nose is elegant and with very good intensity. The aromas of red fruits (blueberries, raspberry) stand out along with the black fruit (blackberries). Pleasant fragrances of pastries and lightly spices tones. Balsamic touches.

In the mouth soft and round tannins are distinguished contributing to fineness and persistence in perfect balance with the acidity. Broad, velvety and good persistence.



PAIRING SERVICE

The wine's balanced acidity and rounded tannins make it versatile for a variety of savory dishes:

Meats: Excellent with grilled red meats, roasted lamb, barbecue, and charcuterie.

Vegetables: Pairs wonderfully with grilled portobello mushrooms, roasted bell peppers, and hearty vegetable stews.

Cheese: Complements semi-cured and cured sheep's milk cheeses (such as Manchego).



PRODUCTION SPECS

Available in standard 750ml bottles, with annual production volumes around 150,000 bottles.



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