



convento oreja

MEMORIA

reserva



CHARACTERISTICS

Category:	Reserva (2022)
Grape Variety:	Tempranillo
Appellation:	D.O. Ribera del Duero
Alcohol by Volume:	15% Vol.



WINEMAKING & AGING

Fermentation took place in stainless steel tanks with automated temperature control.

Vineyard Details: Sourced from a special vineyard at an altitude of 950 meters with clay and limestone soils. The vines average 20 years of age.

Fermentation: 10 days at 25°C (77°F).

Maceration: 10 days of skin contact.

Malolactic Fermentation: Carried out in low-to-medium toast oak barrels.

Aging: 13 months in French oak barrels.

Stabilization: Natural stabilization in the barrel.



TASTING NOTES

Deep cardinal red with excellent depth. The nose is complex and elegant, showcasing a vibrant intensity of black fruits (blackberries and dark berries) alongside pleasant aromas of sweet spices, coffee, vanilla, leather, and subtle hints of cocoa and minerality. On the palate, the fruit-forward character takes center stage. It is beautifully balanced, smooth, and highly approachable, offering a velvety mouthfeel.



PAIRING SERVICE

Serving Temperature & Food Pairing:

Serve between 14°C – 16°C (57°F – 61°F).

An ideal match for game meats and hearty roasted meats.



PRODUCTION SPECS

Annual production of just 450 (9-liter) cases, the winery produces around 5,400 bottles per year.



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