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PRODUCT OF SPAIN





Barón de Navarro - Joven

PDO RIBERA DE DUERO
100% TEMPRANILLO
13,5 % VOL

TASTING NOTES

A dark-red colour with purple edging. A strong fruity character is present with notes of black fruit and blackberry jam. On the palate it is intense, although it has polished and velvety tannins.

RECOMMENDATIONS

It accompanies well all kinds of meats, rices, stews and pastas. Best served between 12-14 °C.

Barón de Navarro - Roble

PDO RIBERA DE DUERO
100% TEMPRANILLO
13,5 % VOL

TASTING NOTES

Mature cherry red colour with violet edging. Full and strong with notes of red and black fruits with a mineral background. Roasted and cocoa flavours are present, attributed during the ageing process in wooden barrels. On the palate it is full, flavoursome and persistent.

RECOMMENDATIONS

Accompanies well all type of meats and Spanish roasts, sausages and strong starters. Best served between 12-14 °C.





Barón de Navarro - Crianza

PDO RIBERA DE DUERO
100% TEMPRANILLO
13,5 % VOL

TASTING NOTES

Intense garnet cherry red colour. On the nose it integrates perfectly notes of black fruits (plums and blackberries) typical of the «Tinta del país» (Tempanillo) with hints of spices and of hardwood. On the palate it is full-flavoured, intense, pleasant and persistent.

RECOMMENDATIONS

It is the ideal accompaniment for red meats and game, cured and iberic cheeses.

Best served between 14-16°C.



CONDADO
de ARCE





Condado de Arce - Joven

PDO RIBERA DE DUERO
100% TEMPRANILLO
13,5 % VOL

TASTING NOTES

A dark-red colour with purple edging. A strong fruity character is present with notes of black fruit and blackberry jam. On the palate it is intense, although it has polished and velvety tannins.

RECOMMENDATIONS

It accompanies well all kinds of meats, rices, stews and pastas. Best served between 12-14 °C.



Condado de Arce - Roble

PDO RIBERA DE DUERO
100% TEMPRANILLO
13,5 % VOL

TASTING NOTES

A ripe cherry-red colour with violet edging. Full and strong with notes of red and black fruits with a mineral background. Roasted and cocoa flavours are present, attributed during the ageing process in wooden barrels. On the palate it is full, flavoursome and persistent.

RECOMMENDATIONS

Accompanies well all type of meats and Spanish roasts, sausages and strong starters. Best served between 12-14 °C.



Condado de Arce - Crianza

PDO RIBERA DE DUERO
100% TEMPRANILLO
13,5 % VOL

TASTING NOTES

Intense garnet cherry-red colour. On the nose the black fruit notes (plums and blackberries) that are typical of the «Tinta del país» (Tempranillo) are integrated perfectly with touches of spices and hardwood. On the palate it is full-flavoured, intense, pleasant and persistent.

RECOMMENDATIONS

It is the ideal accompaniment to red meats and game and cured and iberic cheeses.

Best served between 14 -16°C.