



# Índice

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## **Palacio de Oriente**

Tempranillo  
Blanco  
Rosado  
Crianza  
Reserva  
Gran Reserva

## **Llave Real**

Tempranillo  
Crianza  
Reserva



Denominación de Origen Calificada



1880 1904



*Palacio  
de  
Oriente*  
Rioja



**RIOJA**

Denominación de Origen Calificada



## Palacio de Oriente - Viura

**DOC Rioja**  
**Varietés: Tempranillo**  
**11,5 % VOL. 0,75 l.**

### TASTING NOTES

From selected Viura grapes, shiny yellow with golden highlights. In the nose, it reminds of white fruits, specially pear and freshly cut grass. On the palate, accentuated acidity, being at the same time fresh and fruity.

### SERVING RECOMMENDATIONS

Ideal to consume with seafood, snacks, fish or soft meats

## Palacio de Oriente – Rose

**DOC RIOJA**

**Varieties: Tempranillo**

**11,5 % VOL. 0,75 l.**

### TASTING NOTES

Pink raspberry, in the nose a strong varietal red fruit and berries character is appreciated, typical of Tempranillo variety. On the palate, it is fresh, fruity and with a very pleasant acidity, with a memory of ripe red fruits

### SERVING RECOMMENDATIONS

It is perfect with light dishes made with rice, such as paella, or with pasta accompanied by tomato sauce or a white sauce.







## **Palacio de Oriente – Tempranillo**

**DOC Rioja**  
**Varieties: Tempranillo**  
**11,5 % VOL. 0,75 l.**

### **TASTING NOTES**

Pink raspberry, in the nose a strong varietal red fruit and berries character is appreciated, typical of Tempranillo variety. On the palate, it is fresh, fruity and with a very pleasant acidity, with a memory of ripe red fruits

### **SERVING RECOMMENDATIONS**

It is a good accompaniment to stews, river fish, semi-cured cheeses or sausages.

## **Palacio de Oriente – Crianza**

**DOC Rioja**

**Varieties: Tempranillo:**

**13,5 % VOL. 0,75 l.**

### **TASTING NOTES**

Cherry red, this Tempranillo varietal presents red and black fruit aromas, as black currant and blackberry, and spices, roasted and vanilla. This wine has been aged in American oak barrels for a year. On the palate, it is balanced, tasty and with a pleasant fruity memory.

### **SERVING**

#### **RECOMMENDATIONS**

With roast lamb, Castilian dishes, red game meats or cured cheeses perfectly paired.



## **Palacio de Oriente – Reserva**

**DOC RIOJA**

**Varieties: Tempranillo**

**13,5 % Vol. 0,75 l.**

### **NOTAS DE CATA**

Red ruby colour, with ochre undertones. In the nose Tempranillo varietal aromas; red and black fruits, with hints of nuts and vanilla from the aging process. This wine has remained during 24 months in American oak barrels. On the palate, it is warm, long and with a smooth finish.

### **SERVING**

### **RECOMMENDATIONS**

Accompanies perfectly with stews, pâtés and Iberian sausages.





## **Palacio de Oriente – Reserva**

**DOC Rioja**  
**Varieties: Tempranillo**  
**13,5 % VOL. 0,75 l.**

### **NOTAS DE CATA**

**Intense ruby red colour with tawny undertones at the edge. Aromas of black fruits, figs, vanilla and prasties. IN the mouth it full of flavour , balsamic and spicy with a smooth and persistent finish on the palate**

### **SERVING RECOMMENDATIONS**

**Accompanies perfectly with stews, pâtés and Iberian sausages.**





LLAVE REAL



**RIOJA**

The logo for Rioja, featuring a stylized red graphic of a vine with leaves and clusters of grapes above the word 'RIOJA' in a bold, serif font.

Denominación de Origen Calificada



## **Llave Real - Tempranillo**

**DOC Rioja**

**Varieties: Tempranillo**

**13,5 % VOL. 0,75 l.**

### **TASTING NOTES**

**Cherry red with hints of violet. Aromas of black and red fruits characteristic of the Tempranillo grape variety combine with liquorice. IN the mouth it presents a fruity, full flavoured and well rounded wine with a good balance between tannins and acidity**

### **SERVING RECOMMENDATIONS**

**A good accompaniment to all meat dishes, especially red meat, stews and hearty first courses. The ideal serving temperature is 14°C.**



## **Llave Real - Crianza**

**DOC RIOJA**

**Varieties: Tempranillo**

**13,5 % VOL. 0,75 l.**

### **TASTING NOTES**

**Cherry red with garnet understones. Aromas of candied fruit, spices, toasted and roasted notes. These mature fruits can further be discerned on the palate together with the spicy notes derived from the aging process**

### **SERVING RECOMMENDATIONS**

**The ideal accompaniment to all meat dishes, mature cheeses, roasts and hearty first courses. The ideal serving temperature is 16°C.**



## **Llave Real - Reserva**

**DOC Rioja**

**Varieties: Tempranillo**

**13,5 % VOL. 0,75 l.**

### **TASTING NOTES**

**Intense ruby red color, with terracotta tones in the border. Flavours of black fruits, vanilla figs and pastries. In the palate it is tasty, balsamic, spicy and with a soft and persistent palate.**

### **SERVICE**

### **RECOMMENDATIONS**

**It goes well with red meats and game, cured, roasted and cooked Castilian cheeses. Serve around 18 °C.**