



INTRODUCING SPANISH WINES!



TINTO ARROYO

DESCRIPTION

2010 "JOVEN" TEMPRANILLO D.O. RIBERA DEL DUERO

UAR78610

Intense black cherry red with strong purple undertones. On the nose, it impresses with a great complexity of aromas of very ripe red fruits (blackberries, raspberries, strawberries). Certain delicate lactic hints bring together a most pleasant combination, together with touches of fennel, giving it additional elegance and sensuality. In the mouth, the wine opens with a lasting and intense range of flavors that are initially reminiscent of pastries. The strong beginning slowly fades into elegant flavors accompanied by a fine acidity and smoothness which, together with the sweet tannin, bring the combination together in a blend of strength that fills the mouth and leaves a pleasant aftertaste. Recommended with meats and white fish.

2010 "ROBLE" TEMPRANILLO D.O. RIBERA DEL DUERO

UAR79210

Excellent varietal expression of ripe fruits and spices, full of taste and round tannins, but perfectly balanced. Intense blend of very ripe, almost preserved fruits - with a reminiscence of very delicate woods that finish in vanilla and cinnamon aromas. Slight hints of toffee and cocoa. The mouth is very delicate with maximum expressiveness where ripe blackberry and strawberry flavors stand out. Then the wine opens up and fills the mouth in a very structured manner. Spice flavors, lactics with very round and soft tannins. The right touch of preserved fruits with the right amount of high quality wood. Recommended with red meats, pates and fish.

2008 "CRIANZA" TEMPRANILLO D.O. RIBERA DEL DUERO

UAR78708

Intense cherry red with medium to high opaqueness, clean and bright. Brick and rust undertones appear on the edge of the glass as a result of aging in high quality woods. Initially the most intense aromas are cooking spices (cinnamon, cumin, vanilla) that give way to aromas of black and red fruits. Some hints of lactic aromas and very clean leathers appear together with hints of toffee, cocoa and a touch of animal and mineral tones. The first mouth sensation is velvety, very elegant and delicate and then it opens up into a consistent base of very ripe tannins produced by the right evolution in the bottle. The acidity blends in perfectly with ripe red and black fruits, vanilla, cinnamon, toffee, cocoa, tobacco and the exquisite flavor of clean leather.

2007 RISERVA TEMPRANILLO D.O. RIBERA DEL DUERO

UAR78907

Intense black cherry red with strong brick colors on the edge of the glass. Impressive nose that shows a perfect aging in the bottle. Aromas of leather, mild tobacco, truffles, fallen leaves, vanilla, cinnamon and exquisite roast and toffees on its best presentation. In the mouth, the wine is tame and delicate. It fills up the mouth with a pleasant combination of flavors of red fruits such as blackberries, raspberries, gooseberries and strawberries with the right touch of vanilla and cinnamon. Reminiscent of the flavors of pastries together with lactics, showing a perfect balance between tannins and acidity. Slight hints of balsamic flavors, bitter almonds and hazelnuts. An ideal accompaniment for any sort of meats or fish due to its delicate and refined structure.

2004 GRAN RISERVA TEMPRANILLO D.O. RIBERA DEL DUERO

UAR79004

Intense deep bordeaux red, with medium-high opacity. Bright and clean with excellent run down the sides of the tasting glass. The nose is reminiscent of very-ripe (nearly over-ripened) black and red berries, smoke, toffees, cocoa with certain very well marked spices such as cinnamon and vanilla. Also hints of fallen leaves and a light and appealing clean leather scent. The mouth begins warm and velvety, glyceric but very expressive. Opens up giving flavors that are reminiscent of the berry harvest, with the light touch of well-integrated fine woods, pastry flavors with cinnamon and hints of nuts; very good acidity accompanies the combination. Finishing with laurel and mineral hints with very mature tannins.