

Bodegas de los Rios Prieto

Prios CRIANZA



This wine comes right from old vines of the finest Tempranillo variety.

Over a few months before the harvest both the vineyards and the laboratory undergo rigorous control to make sure the grapes reaching the winery are the best ones. Grapes are hand picked and taken to the winery into cases. Once at the winery, grapes are selected and ready for fermentation in stainless steel tanks.

Two years are needed in order to accomplish the whole Crianza process. Thirteen months in 225 litres American and French oak casks and the rest in bottle. This time gives the wine the typical flavour and complexity of the great wines from DO Ribera de Duero.

Data technical sheet

Grape Variety: 95% Tempranillo, 5% Cabernet Sauvignon.

Sight: A warm aspect in the glass and oily tear drop. It is bright and clean. Dark red hearted, deep and opalescent with rubi coloured glints, evolving into brick colour.

Nose: After oxygenation either still or shaking it shows a high flavour intensity. Nicely balsamic, over a balanced fruity base, represented by red fruits (strawberries, cherries) and some spiced hints through which we will notice hints of cocoa, violets and white flowers, lactic hints and some nice dried, high roasted fruits. The never ending evolution of this wine in the glass makes it “lushness” and make sure you will enjoy it for a long time.

Taste: Rounded and warm in the mouth, no faults are found and with full retronose, full of fruit and hints, silky, plain and lovely tannins with a long-lasting, elegant post-taste. All these qualities assure the longevity of this wine with a growing organoleptic influence.

Suggested temperature: 18°-20°

Accompanying dishes: All kinds of meat, pâté.