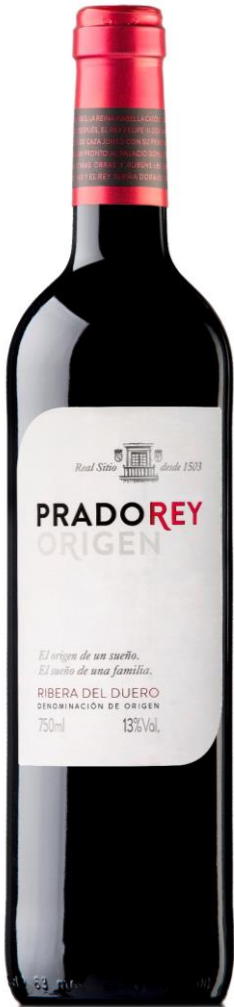


# PRADOREY

RI  
BE  
RA



## PRADOREY ORIGEN



- 520 hectares of estate-owned vineyards
- 8 terroirs
- 813 m average altitude
- 95% Tempranillo, 3% Cabernet Sauvignon and 2% Merlot
- Spontaneous fermentation



- 2 months ageing in European and American oak barrels



- 1 month matured in centenarian clay amphoras.



- SIGHT: Purple red with a bluish rim
- NOSE: Fresh notes of red and dark berries, like blackberries and cherries, and balsamic notes of vanilla
- MOUTH: Balanced, with soft, pleasant tannins. A round, greasy wine. Interesting ensemble of spicy notes with a forest berry aftertaste



- Spicy and marinated cold cuts: chorizo, ham and Iberian pork loin
- Sautéed or grilled mushrooms
- Pizzas and meat patties
- Mild cheeses

### BODEGAS PRADOREY

Carretera CL-619 (Magaz-Aranda) Km. 66,1 09443 Gumiel de Mercado – Burgos – España – EU

info@pradorey.com / +34 947 54 69 00

www.pradorey.es