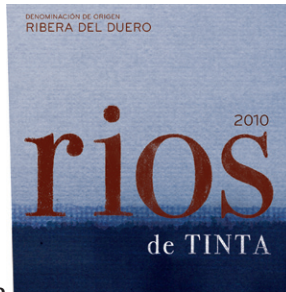


# Rios de Tinta 2010

D.O. Ribera del Duero  
Grapes: 100% Tinta del Pais



Produced from old vine Tempranillo, this wine was aged for 10 months in oak barrels with the goal of balancing the intensity of fruit with additional structure from the barrels. This wine would be delicious paired with grilled lamb chops, chuletas, or other red meats also delicious with aged Spanish cheese, like Manchego.

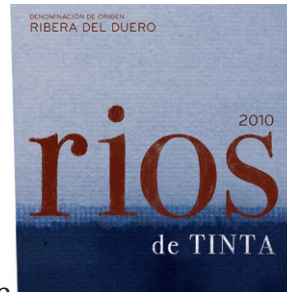


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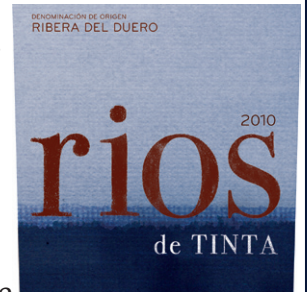


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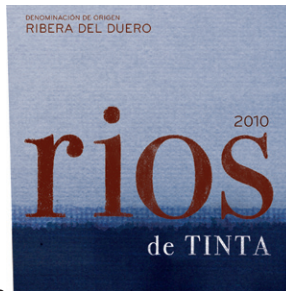


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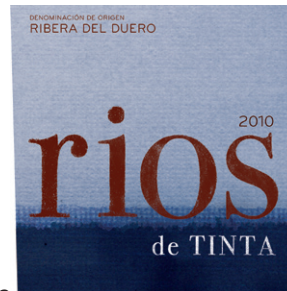


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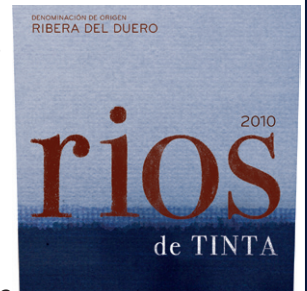


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