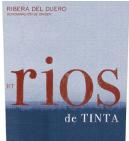
Rios de Tinta 2016

Ribera del Duero D.O. Grapes: 100% Tempranillo

Vibrant purple/ black color. Intense aromas of crushed blackberries, wild blueberries, violets



and garden earth. Medium bodied with juicy acidity and a fine grained texture. Try pairing this with cured meats/sausages, aged cheeses or grilled beef or lamb.



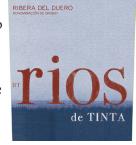
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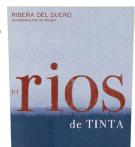
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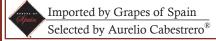
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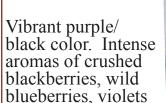
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