

Corcos

PARAMO de CORCOS



3.434 numbered bottles

Fifth generation family winery. Located in one of the most particular areas of the Ribera del Duero, the PÁRAMO DE CORCOS.

Our wines are the reflection of an exclusive environment, with personality, diverse, and sustainable.

We work so that future generations can continue enjoying our Páramo. Guided by respect, honesty, work, and seriousness.

PÁRAMO DE CORCOS RED 2018. ORGANIC

TEMPRANILLO 100% grafted in the field, without clonal selection.

TEMPERATURE of the service 14°C - 16°C

Organic VINEYARDS located at an altitude of 970 m, with fresh, deep sandy loam soils that express the authenticity and personality of the Páramo de Corcos.

PREPARATION: Double manual selection of bunches and grapes, fermentation with native yeasts. Malolactic in barrel.

AGEING: Aged in mostly French oak barrels, with a minimum of 12 months in barrels.

GASTRONOMY: Wine to enjoy from the first moment with all the senses accompanied by a wide gastronomic range and the best company.

Respectful by conviction, we want to guarantee our commitment to Ecological Certification, the calculation of the Carbon Footprint, in the conversion to Demeter and Regenerative Viticulture.



Cherry red wine, deep and clean, with slight strawberry tones on the edge of the glass.

On the nose, it presents memories of red compote forest fruits, notes of undergrowth and balsamic notes (lavender, rosemary, memories of eucalyptus and morning walks through the Páramo). It is accompanied by slight toasted tones, Chinese ink, roasted coffee, soft vanilla, and some cinnamon. Always present faint notes of violets.

In the mouth, the attack is that of an unctuous and enveloping wine with great breadth, volume, and meatiness, but at the same time agile, with a frank and velvety palate with a good integration of all its elements, complex iodized tones.

Clear example of terroir in the purest classic style of wines with soul.