

COMENGE BIBERIUS



This is the winery's youngest wine. We made a joven wine for the first time in 2008. When thinking what to call it, we remembered the Emperor Tiberius, who camped for years on these banks of the River Douro and whom his troop nicknamed "Biberius" (drinker of wines) as a result of his passion for the local wines.

To make the wine, we use Tempranillo grapes from our vineyards of Los Silos and Carrapiñel, both in Pesquera de Duero. Planted on limestone soils and grown according to the principles and practices of organic farming, they produce grapes with intense bouquets each year. We then add grapes from other vineyards where the vines are grown according to conventional methods, planted in La Horra and Quintana del Pidio, two municipalities of long-standing winegrowing tradition. The must is fermented with our own, unique and personal yeast, selected and isolated at the vineyard around the winery since 2004.

This wine reflects the busy, fresh and lively character of the Tempranillo variety.



100% Tempranillo



4-6 months in French oak barrels



100,000-164,000 bottles

Origin of the grape



Pago de los Silos

In Pesquera de Duero, gentle clayey slope at between 810 and 820 metres above sea level. Here, the Tempranillo is very fruity, fresh and vibrant, producing a wine of medium structure that is very easy to drink.



Viña de Carrapiñel

In Pesquera de Duero at 830-855 metres above sea level. Vineyard set on a slope of clayey soil with outcrops of marl, surrounded by vines and cherry trees. Its Tempranillo grape makes the wine fresh and lively.

Tasting notes

Biberius is a fun, lively wine. It is bright violet in the glass with very good depth.

It has an intense bouquet of cherries, raspberries, blueberries and elderberries and a slight sweetness from the ripening of the grape. Its brief ageing in oak adds hints of vanilla, chocolate and caramel to the fruit.

In the mouth, it shows the charm of a young wine. Its juicy acidity, fine tannins and medium body are well balanced, making it easy to drink. All its flavours are intense: red fruit and creamy notes of the oak, but there are also hints of scrubland herbs and liquorice, which adds excellent complexity to the wine as a whole.

The mouth is fresh and smooth with good persistence on the palate.

Accompaniment: Excellent with tapas, white meat, charcuterie and cheeses. Serving temperature: 16-18°

Awards and Ratings Comenge Biberius



Peñín Guide
90 points



ABC Guide
90 points



Decanter World Wine Awards
Third prize



San Francisco International Wine Competition
Second prize