



COMENGE EL ORIGEN 2018

Comenge el Origen 2018 is full of charm and flavour. It is a very elegant wine, big, long and persistent at the finish in the mouth, capable of showing all the charm and bigness of the Tempranillo variety.

The grapes are picked by hand in small boxes. At the winery, the racemes and grapes are selected carefully also by hand, grape by grape. Fermentation with selected indigenous yeast in small stainless steel and concrete tanks. The wine is aged for 13 months in French oak barrels. Clarified and filtered just before bottling.



100% Tempranillo



13 months in French oak barrels



78,924 bottles
650 magnum

Origin of the grape



Pago de los Almendros

Vineyard planted in one of the best locations of Curiel. Predominantly limestone slope planted at between 820-850 meters above sea level, surrounded by almond and oak trees and scrubland. Tempranillo of great finesse with a delicious structure.



Viña de Carrapiñel

In Pesquera de Duero at 830-855 meters 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.



Viña de la Cruz de Canto

Next to the winery, at 830-860 meters above sea level. Slope of clayey soil with sandy outcrops. Its southern orientation ripens the grapes to perfection, giving rise to a powerful and concentrated Tempranillo with a silky structure.

Tasting notes

Medium-high depth, black cherry in the glass with garnet highlights, bright and very clean.

Explosive nose, very fruity. Noted for its intense acidic and balsamic red fruit: redcurrant, wild strawberry, hints of liquorice and aniseed.

The mouth is fresh with a medium-high structure and pleasant texture. The natural acidity adds a refreshing sensation that makes the wine easy to drink. The fruit is joined by notes of the ageing: vanilla, sweet spices (cinnamon, clove) and the balsamic sensation of liquorice, bringing positive complexity to the wine overall. The aftertaste is lasting and leaves a pleasant sensation on the palate.

Pairing: Red meat, cold cuts, spicy stews, blue fish, mature cheeses and chocolare desserts. Serving temperature: 16-18°

Awards and Ratings Comenge El Origen



Peñín Guide

93 points



ABC Guide

91 points



Ultimate Wine Challenge

94 points



Mundus Vini Biofach

First prize