



PADILLA
THE TRUE
ESSENCE
OF RIOJA

PADILLA
Crianza

PADILLA
Reserva

PADILLA
*Gran
Reserva*

RIOJA
DENOMINACION DE ORIGEN CALIFICADA

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Padilla Gran Reserva Rioja

Spain

PADILLA



Key Information

Vintage	2011.
Region	Rioja, Spain.
Grape Variety	100% Tempranillo.
ABV	13.5% (10.1 units per 75cl bottle & 1.7 units per 125ml glass).
Allergens	Contains sulphites. Suitable for vegetarians and vegans.

Awards

International Wine Challenge - Gold.
Decanter World Wine Awards – Silver.



About

The Padilla range comes from a family-owned and run winery which owns vineyards in Rioja Alta and Rioja Alavesa. The winery was established over 100 years ago. It offers accessible well-made Rioja, combining the natural resources of terroir from exceptional locations, with state-of-the-art technology. Padilla offers exceptional value and captures the true essence of Rioja. Padilla is a typical Spanish family name.

Winemaking

From vines with an average age of 45 years, including some which are 100+ years old and low yielding.

Tasting Notes

This is made from 100% Tempranillo from grapes selected from our own vineyards aged between 20 and 60 years in Rioja. This Gran Reserva has been aged for 24 months in barrel and a further 39 months of bottle ageing. The wine has full, complex aromas of vanilla, subtle oak and black fruits. On the palate it is well-structured, yet elegant and fresh with long finish. The wine can be enjoyed now and over the next ten years. Ideal with roasted meats, game and hard cheeses.





Padilla Reserva
Spain

PADILLA



Key Information

Vintage	2012.
Region	Rioja, Spain.
Grape Variety	100% Tempranillo.
ABV	13.5% (10.1 units per 75cl bottle & 1.7 units per 125ml glass).
Allergens	Contains sulphites. Suitable for vegetarians and vegans.

Awards

International Wine & Spirit Competition - Bronze.



About

The Padilla range comes from a family-owned and run winery which owns vineyards in Rioja Alta and Rioja Alavesa. It combines the natural resources of terroir from exceptional locations with state-of-the-art technology.

Winemaking

The wine has been aged for 20 months in barrel, followed by a further 16 months in bottle.

Tasting Notes

It has complex aromas of intense black fruits, oak and spice, and is elegant and full bodied on the palate with a lingering finish. Pair with game dishes such as venison, pheasant or rabbit casseroles, or fine cheeses such as mature Cheddar or Comté.

Padilla Crianza
Spain

PADILLA



Key Information

Vintage	2013.
Region	Rioja, Spain.
Grape Variety	100% Tempranillo.
ABV	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
Allergens	Contains sulphites. Suitable for vegetarians and vegans.

Awards

Decanter World Wine Awards – Silver.
International Wine & Spirit Competition - Bronze.



About

The Padilla range comes from a family-owned and run winery which owns vineyards in Rioja Alta and Rioja Alavesa. It combines the natural resources of terroir from exceptional locations with state-of-the-art technology.

Winemaking

The wine has spent 12 months in barrel, followed by a further year's ageing in bottle.

Tasting Notes

It has an elegant bouquet, with ripe berry fruit, delicate oak character and soft tannins. Perfect with strong flavoured red meat dishes, grilled vegetable and red pepper dishes.

Padilla Joven
Spain

PADILLA



Key Information

Vintage	2016.
Region	Rioja, Spain.
Grape Variety	100% Tempranillo.
ABV	13.5% (10.1 units per 75cl bottle & 1.7 units per 125ml glass).
Allergens	Contains sulphites. Suitable for vegetarians and vegans.

Awards

International Wine & Spirit Competition - Bronze.



About

The Padilla range comes from a family-owned and run winery which owns vineyards in Rioja Alta and Rioja Alavesa. It combines the natural resources of terroir from exceptional locations with state-of-the-art technology.

Tasting Notes

It shows intense fruit aromas, is rounded on the palate and has a soft, long finish. Perfect paired with roast lamb, white beans and paprika, or roasted vegetables, of Manchego cheese.