



**PORTIA**  
BODEGAS

TRIENNIA DE PORTIA

MARTÍNEZ  
ZABALA  
**Gallery**



Clean, bright, intense cherry red colour developing to ruby-maroon. Intense and complex, ripe black fruits, licorize, candy and cocoa hints. Powerful, fleshy and very balanced. Long finish and marked by toasted hints.

Any kind of meat. It matches with grilled or fried potatoes, mushrooms or ham. Some tasty or oily fish such as tuna, cod. Medium-aged cheese and berry dessert. Rice and all kind of pasta.

### Características



Tempranillo



Minimum 13 months in French oak barrels



D.O. Ribera del Duero



75 cl.

### AWARDS

JAMES  
SUCKLING.COM

94 points, vintage 2.019. Tasting 2.022



Gold Medal, Concours Mondial de Bruxelles 2021, vintage 2017



Gold Medal, vintage 2015, Concours Mondial de Bruxelles 2020

JAMES  
SUCKLING.COM

92 points, vintage 2.014. Tasting 2.019



Bodegas Portia · Antigua Carretera N-1, Km. 170  
09370, Gumiel de Izán (Burgos).



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