



14,50% ALC
750 ML

CUEVA DEL PECADO

RIBERA DEL DUERO - RESERVA

“Silence is also seductive.”



PRODUCER: Murviedro.



AROMA: Cueva del Pecado Reserva opens with an impressive depth: dark forest fruits, enveloped in spicy and balsamic nuances that slowly emerge, like a secret slipping through the shadows. A scent that invites you to see and feel beyond the obvious.



TASTE: On the palate, it is fleshy, persistent, and full of serene power. Ripe fruit blends with the elegance of its 24 months of aging to create a firm and silky texture, with a long finish that leaves a deep, almost hypnotic impression. A Reserva that doesn't seek to show off: it commands respect through its quietude.



PAIRING RECOMMENDATIONS: Perfect with red meats, slow-cooked stews, game, grilled dishes, and dishes where time has left its mark. Its structure makes it a great partner for aged cheeses and spiced recipes. A wine for leisurely conversations, candlelit gatherings, and moments where depth matters.



SERVING TEMPERATURE: 16 - 18°C

Discover what lies hidden behind sin.



CUEVA DEL PECADO

RIBERA DEL DUERO - RESERVA

“Silence is also seductive.”

ADDITIONAL INFORMATION



PRODUCTION PROCESS: The Reserva is made from Tinta Fina grapes grown in limestone soils at 885 meters, hand-harvested in 15 kg boxes. In the winery, the bunches go through a selection table and a gentle destemming that preserves the essence of the fruit intact.

It performs a cold maceration to enhance the aromas, followed by a 20-day fermentation at 29°C in 17,000 L truncated conical tanks and a post-fermentation maceration of 8 to 10 days.

Finally, the wine ages for 24 months in new French oak barrels, acquiring the serenity, depth and elegance that define its character.



ENOLOGICAL CHARACTERISTICS: Deep cherry color with garnet rim, as intense as its aromatic expression.

The blend of dark fruit, spices, and balsamic notes reflects its extended aging. On the palate, it stands out for its balanced power, firm texture, and long, elegant finish. A Reserva that embodies the darkest, most mature, and captivating side of the Cueva.



HISTORY: Born deep in the Ribera del Duero region, this Reserva honors tradition while exploring the realm of desire. A benchmark wine conceived for those seeking wines that not only complement, but transcend.

Cave of Sin Reserve doesn't reveal itself immediately: it demands time, attention, and sensitivity. And it rewards those who know how to wait.

14,50% ALC
750 ML

CUEVA DEL PECADO

RIBERA DEL DUERO - RESERVA

“Silence is also seductive.”

LOGISTICS SHEET

CARACTERISTICAS CHARACTERISTICS

Modelo / Model

Largo / Long

Ancho / Width

Alto / High

Volumen / Volume

Peso / Weight

Cajas x nivel / Boxes x level

Cajas totales / Total boxes

Planta por pallet / Plant per pallet

Botellas / Bottles

Cubicaje / Cubic capacity

BOTELLA BOTTLE



Conica 300 SP

-

80,3 mm

302 mm

750 ml

550 gr

-

-

-

-

-

CAJA BOX



B1-28

165 mm

246 mm

303 mm

4,5 l

8, 07 kg

-

-

-

6

-

PALET PALLET



Europallet

120 cm

80 cm

142 cm

378 l

700 kg

21

84

4

504

1.252 m3

CODIGO NC-TARIC: 22042178

Because we remain true to who we are: an invitation to explore, to be guided by curiosity and the pleasure of discovery.

The Cave of Sin is revealed little by little. Let our **A virtual assistant** will accompany you and answer your questions...



Access the secret

Each wine is a different temptation. Which one will be yours?

