

FRANCISCO BARONA

FINCA LAS DUEÑAS

2014

DENOMINATION OF ORIGIN
RIBERA DEL DUERO

VINTAGE

A rainy winter provided the vines with a good water reserve for throughout the year. A frost-free spring and a moderate summer made for an excellent cycle of the vine and important temperature fluctuation between night and day awarded us a with high quality harvest.

VINEYARDS

The Las Dueñas plot is a bush trained vineyard planted in 1928 in the area called Las Dueñas in the municipality of Anguix. It's an extraordinary spot with a southern orientation, an altitude of 850m and a deep mixture of clay and limestone soil.

VARIETIES AND VINIFICATION

The varieties are Tinto Fino, Bobal and Albillo which were harvested in boxes between the 25th of September and the 5th October. Vinified traditionally with entire bunches and natural yeasts in wooden vats. Malolactic fermentation spontaneously took place in New French oak barrels.

AGEING

20 months in new French oak barrels.

BOTTLING

The wine was bottled without filtering or clarifying in May 2016.

TASTING NOTES

Deep in colour with garnet highlights demonstrating an age worthiness. Intense aromas of black cherry, red cherry and blackberries with hints of vanilla, mocha and ground coffee. Mineral graphite and Chinese ink tones with hints of undergrowth and a balsamic final. Savoury, elegant and complex on the palate with silky quality tannins. A wine with a long persistence and lingering pleasant sensations.

SERVING SUGGESTIONS

Due to the natural winemaking process, some sediment may occur therefore we recommend decanting. Serve between 16 and 18°C. Store the wine between 15 and 18°C away from strong light. After travelling with the wine, we recommend allowing it to settle for 2 days.

PRODUCTION

A limited production of 826 bottles of 0.75 litre size.

Francisco Barona.
grapegrower and winemaker

