

FRANCISCO BARONA

FINCA LAS DUEÑAS

2015

DENOMINATION OF ORIGIN
RIBERA DEL DUERO



VINTAGE

Low rainfall in winter and moderate spring temperatures brought bud break forward with a frost free spell during flowering. An especially hot summer with a diurnal temperature difference throughout August and September made for a low production harvest with a high quality for ageing.

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, Garnacha and Albillo which were harvested in boxes between the 22th of September and the 6th 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 and 20 months in bottle.

BOTTLING

The wine was bottled without filtering or clarifying in June 2017.

TASTING NOTES

Deep cherry red colour with intense aromas dominated by black fruit such as plums and blackberry with notes of black chocolate. Scents of mineral graphite and Chinese ink with hints of fennel and balsamic aromas.

On the palate its deliciously elegant and complex with mature quality tannins. Long lingering with pleasantly persistent sensations on the palate.

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 1.140 bottles of 0.75 litre size.

Francisco Barona.
grapegrower and winemaker