

FRANCISCO BARONA

FINCA LAS DUEÑAS

2016

DENOMINATION OF ORIGIN
RIBERA DEL DUERO



VINTAGE

One of the rainiest winters in the last 10 years leaving abundant water reserves for the entire vegetative cycle. An early spring followed by a hot dry summer which brought forward the harvest date with an excellent quality and high volume.

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 850 m 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 28th of September. 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 2016.

TASTING NOTES

Clean, bright with a deep dark cardinal red colour with garnet highlights. Black fruit such as blackberry, blackcurrant and plum dominate the aromas with notes of vanilla, black chocolate and ground coffee. Mineral aromas of graphite, black ink, forest floor and balsamic tones complement the savoury long lasting elegant and complex flavours 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 12 and 15°C away from strong light. After travelling with the wine, we recommend allowing it to settle for 2 days.

PRODUCTION

A limited production of 880 bottles of 0.75 litre size.

Francisco Barona.
grapegrower and winemaker

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