



FRANCISCO BARONA

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

Indigenous vineyards planted between 1908-1948 in Roa, Anguix and La Aguilera.

VARIETIES AND VINIFICATION

Tempranillo (tinto fino), Grenache, Albillo, Bobal, Monastrel, Jaén. Harvested in boxes between the 30th September and 10th October. Natural wine making process using native yeasts from the grapes and minimal intervention. Spontaneous malolactic fermentation in new French oak barrels.

AGEING

18 months in new French oak barrels.

BOTTLING

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

TASTING NOTES

Intense deep purplish red with intense complex aromas of ripe black fruit with wafts of raspberry and blackcurrant, spicy hints of fennel, cinnamon and vanilla with mineral notes of graphite and balsamic nuances. On the palate, it is smooth, silky and mouth filling with a long lingering finish.

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 11.886 bottles of 0,75 litre size.

Francisco Barona.
grapegrower and winemaker