



# FRANCISCO BARONA

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 perfect for ageing.

## VINEYARDS

Indigenous vineyards planted between 1908 and 1948 in the municipality of Roa, Anguix and La Aguilera.

## VARIETIES AND VINIFICATION

Tempranillo (tinto fino), Grenache, Albillo, Bobal, Monastrel, Jaén. Harvested in boxes between the 25th September and 6th 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

Bottled in May 2017 with no clarifying or filtering

## TASTING NOTES

Deep reddish purple in colour, with a profoundly complex intensity on the nose. Ripe black fruit aromas of mature berries and blackcurrants along with spicy notes of fennel and vanilla with balsamic nuances of mountain herbs and a mineral background of flint and graphite. A deliciously mouth filling wine on the palate, long lingering with a refreshing acidity.

## SERVING SUGGESTIONS

Drink at a temperature of between 16 and 18°C. In summer we recommend slight chilling to enjoy this wine. Store the wine at a constant temperature between 15 and 17°C and keep away from sunlight. Wine should be kept still for at least two days before consuming.

## PRODUCTION

A limited production of 13226 bottles of 0.75 litres

Francisco Barona.  
grapegrower and winemaker