



# FRANCISCO BARONA

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

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

## VARIETIES AND VINIFICATION

Tempranillo (tinto fino), Grenache, Albillo. Harvested in boxes between the 20th 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

16 months in new French oak barrels.

## BOTTLING

Bottled in April 2018 with no clarifying or filtering.

## TASTING NOTES

Clean bright dark red with purple hues. Powerfully intense aromas of cherries, blackberries and brambles with notes of vanilla and fennel. Mineral notes of gunpowder and a lingering balsamic finish. A balanced fresh wine with a rich supple tannin and persistent long aromas.

## 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 17.226 bottles of 0.75 litres.

Francisco Barona.  
grapegrower and winemaker