



FRANCISCO BARONA

2017

DENOMINATION OF ORIGIN
RIBERA DEL DUERO

VINTAGE

A mild dry winter which encouraged early bud break. This vintage will be remembered in years to come for the powerful frost on the 28th April, which damaged the vines and considerably reduced grape production. A hot summer with some rain at the end of the growth cycle, and a dramatic temperature difference between night and day gave us a high quality short harvest with complexity, elegance and good ageing potential.

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 21st September and 8th 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 on May 10 2019 with no clarifying or filtering.

TASTING NOTES

A clean brilliant dark purplish red colour with a high aromatic intensity dominated by red fruits such as cherry, redcurrants and cranberry with hints of mocha and vanilla, spicy wafts of cinnamon and clove and a mineral gunpowder undertone. On the palate it's soft, elegantly long lingering with rich tannins.

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 23.936 bottles of 0.75 litres.

Francisco Barona.
grapegrower and winemaker

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