



FRANCISCO BARONA

2018

DENOMINATION OF ORIGIN
RIBERA DEL DUERO

VINTAGE

A cold and rainy winter and spring, providing abundant water reserves. Although summer started late, it was hot, dry and with a long vegetative cycle. A dry harvest with important diurnal temperature differences between night and day giving us a generous high-quality harvest.

VINEYARDS

Very old 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 27th 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

17 months in new French oak barrels.

BOTTLING

Bottled on May 15 2020 with no clarifying or filtering.

WINE TASTING NOTES

Clean, bright, deep purplish red in colour with a high aromatic intensity, dominated by red fruits such as raspberry and cranberries with notes of cocoa bean, liquorice and hints of cinnamon and fennel. Smooth and fresh on the palate with sweet tannins and a long lingering mineral finish of flintstone.

SERVING SUGGESTIONS

Drink at a temperature of between 15 and 18°C. In summer we recommend slight chilling to enjoy this wine. Store the wine at a constant temperature between 12 and 15°C and keep away from sunlight. Wine should be kept still for at least two days before consuming.

PRODUCTION

A limited production of 29.333 bottles of 0.75 litres.

Francisco Barona.
grapegrower and winemaker