

*Finca las
Dueñas*

2 · 0 · 1 · 8

FRANCISCO
BARONA

RIBERA DEL DUERO
DENOMINATION OF ORIGIN

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

The Las Dueñas plot is a bush trained vineyard planted in 1928 in the area called Las Dueñas in the municipality of Anguix. It's an extraordinary spot with a southern orientation, an altitude of 850m and a deep mixture of clay and limestone soil.

VARIETIES AND ELABORATION

TEMPRANILLO (Tinto Fino), GRENACHE, ALBILLO. which were harvested in boxes 22th of September. Vinified traditionally with entire bunches and natural yeasts in wooden vats. Malolactic fermentation spontaneously took place in New French oak barrels.

AGEING

20 MONTHS IN NEW FRENCH
OAK BARRELS AND 24 MONTHS
IN BOTTLE.

BOTTLING

THE WINE WAS BOTTLED
WITHOUT FILTERING OR
CLARIFYING ON JUNE 28 2020

WINE TASTING NOTES

Deep cherry red colour with intense aromas dominated by black fruit such as plums and blackberry with notes of black chocolate. Scents of mineral graphite and Chinese ink with hints of fennel and balsamic aromas. On the palate its deliciously elegant and complex with mature quality tannins. Long lingering with pleasantly persistent sensations on the palate.

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 12 and 15°C away from strong light. After travelling with the wine, we recommend allowing it to settle for 2 days.

PRODUCCIÓN

A LIMITED PRODUCTION
OF **1108** BOTTLES OF 0.75
LITRE SIZE



FRANCISCO BARONA
Grapegrower and Winemaker