

*Finca las
Dueñas*

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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

The varieties are Tinto Fino, Bobal and Albillo which were harvested in boxes 26th 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 20 MONTHS
IN BOTTLE.

BOTTLING

THE WINE WAS BOTTLED
WITHOUT FILTERING OR
CLARIFYING ON JULY 11 2021

WINE TASTING NOTES

Clean bright deep cherry colour. Powerful nose dominated by black fruit, blackberries and cherries with notes of black chocolate. Mineral aromas of graphite and black ink, with notes of forest floor and a balsamic finish. Powerfully noble on the palate, well structured savoury and complex with ripe tannins. Long lingering wonderful sensations.

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 **992** BOTTLES OF 0.75
LITRE SIZE



FRANCISCO BARONA

Grapegrower and Winemaker