

FRANCISCO  
**BARONA**  
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RIBERA DEL DUERO  
DENOMINATION OF ORIGIN

#### VINTAGE

A rainy winter and spring provided the vine with an important water reserve throughout its cycle. Summer was shorter and colder than usual with rain at the end of the cycle. Thanks to the good weather in the last three weeks leading up to harvest, we had a healthy and generous high quality crop with excellent balance and concentration.

#### VINEYARDS

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

#### VARIETIES AND ELABORATION

TEMPRANILLO (Tinto Fino), GRENACHE, ALBILLO. Harvested in boxes between the 1th and 6th October. Natural wine making process using native yeasts from the grapes and minimal intervention. Spontaneous malolactic fermentation in new French oak barrels.

#### AGEING

14 MONTHS IN NEW  
FRENCH OAK BARRELS.

#### BOTTLING

BOTTLED ON FEBRUARY 24  
2022 WITH NO CLARIF-  
YING OR FILTERING

#### WINE TASTING NOTES

Deep intense red with violet highlights with a pronounced nose of wild forest fruit, blackberries, cherries with notes of mocca and coffee fused with fine spices like pepper and cinnamon and flint. On the palate its filling and rich with long lingering sensations.

#### 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.

#### PRODUCCIÓN

A LIMITED PRODUCTION  
OF **38360** BOTTLES OF  
0.75 LITRES



**FRANCISCO BARONA**  
Grapegrower and Winemaker