

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

#### VINTAGE

Winter and spring was remarkably cold with abundant rain which gave the vines an important water reserve for throughout the vegetative cycle.

Summer was long and roasting. Dry days and cool nights in September gave us a gradual harvest with a good healthy crop, with concentrated and well balanced grapes.

#### 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

12 MONTHS IN NEW  
FRENCH OAK BARRELS.

#### BOTTLING

BOTTLED ON FEBRUARY 16  
2022 WITH NO CLARIFYING  
OR FILTERING

#### WINE TASTING NOTES

Deep red with violet highlights. Powerful nose with wild forest fruits, blackberry, raspberry and blueberries. Notes of coffee and black chocolate mingle with cinnamon and vanilla spices along with hints of minerality like Chinese ink. Fresh on the palate with rich tannins and long lingering flavour 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 **43145** BOTTLES OF  
0.75 LITRES



#### FRANCISCO BARONA

Grapegrower and Winemaker