

*Finca las
Dueñas*

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FRANCISCO
BARONA

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

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 5th of October. Vinified traditionally with entire bunches and natural yeasts in wooden vats. Malolactic fermentation spontaneously took place in New French oak barrels.

AGEING

19 MONTHS IN NEW
FRENCH OAK BARRELS AND
22 MONTHS IN BOTTLE.

BOTTLING

THE WINE WAS BOTTLED
WITHOUT FILTERING OR
CLARIFYING ON JULY 2022

WINE TASTING NOTES

Clean, bright with a deep dark cardinal red colour with garnet highlights. Black fruit such as blackberry, blackcurrant and plum dominate the aromas with notes of vanilla, black chocolate and ground coffee. Mineral aromas of graphite, black ink, forest floor and balsamic tones complement the savoury long lasting elegant and complex flavours 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 **1112** BOTTLES OF 0.75
LITRE SIZE



FRANCISCO BARONA

Grapegrower and Winemaker