

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

#### VINTAGE

The winter and spring were marked by low rainfall. Bud break was early in the absence of frost. The summer was long and dry with abundant heat waves between July and August. The stable weather and cool nights gave us slow harvests, resulting in a short harvest with very healthy production and great concentration and balance.

#### VINEYARDS

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

#### VARIETIES AND ELABORATION

TINTO FINO , GRENACHE, ALBILLO & OTHERS. Harvested in boxes between the 16th and 30th september. 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 MARCH 2024  
WITH NO CLARIFYING OR  
FILTERING

#### WINE TASTING NOTES

High purplish-red color. Powerful nose of ripe red fruits, blackberry and blackcurrant. Notes of chocolate and vanilla. Hints of minerals, stone and gunpowder. Fresh palate with ample tannin, sweet and long in 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 keep still for at least two days before consuming.

#### PRODUCCIÓN

A LIMITED PRODUCTION  
OF **48.998** BOTTLES OF  
0.75 LITRES



**FRANCISCO BARONA**

Viticultor y Enólogo