

CONDE DE SAN CRISTÓBAL 880m 2017

D.O. Ribera del Duero

Vintage 2017

Varietals 100% Tinta Fina

Ageing 12 months in French oak barrels

Alcohol 14.5%

Tasting notes Intense, fresh and fruity on the nose, with notes of dark and red fruit, floral hints and mineral hues. On the palate, it is fresh and expressive, showing a good balance between fruit and the wood touch, with firm but silky tannins. A very fresh, round and elegant wine.

Serving suggestions Temperature 15-16°C.

TECHNICAL DATA

Vintage report The 2017 vintage was characterized by the Spring frost suffered on the 28th of April, which diminished the yields more than 80%. It was a very dry year as well, with as little as 350 liters/m². Spring was dry and warm, with the exception of the frost, causing an early budburst. Summer was very warm and dry, however, the plants put up with the drought and performed outstandingly thanks to the low production derived from the frost. All these factors resulted in an early harvest with a very good grape quality.

Winemaking Grapes are carefully classified on the selection table, then a low-revolution destemmer is employed, grapes are consequently transferred to the 21,000 kg fermentation tanks by means of gravity. A cold maceration is carried out at a low temperature (8°C) for a period of 3-5 days which is followed by the alcoholic fermentation, lasting between 9 and 12 days at controlled temperatures (20-24°C). Finally, the wine undergoes a long maceration of the solids for 7-10 days.

Winemaker Jorge Peique

Harvest date 9th-16th September 2017

Vineyard The grapes for this wine are sourced from a 6.5-hectare plot from our highest altitude vineyard named "El Páramo" (45 ha) located at 880 m above sea level (one of the highest vineyards in Ribera del Duero). The soil is sandy-loam with a high level of gravel and with a pH of 8.4, allowing the roots to reach between 80 and 120 cm profoundness. The harvest is done manually and the distance between the vineyard and the cellar is maximum 2 km. Our estate has 7 different types of soils, and the age of vines varies between 15 and 35 years.

Bottled May 2019

Total production 13,250 bottles (750 ml)

Total acidity 4.5 g/l tartaric

pH 3.75

Residual sugar 1.9 gr/l

Closure Natural top quality cork 49x24

