

# CONDE DE SAN CRISTÓBAL RESERVA ESPECIAL 2015



**D.O. Ribera del Duero**

**Vintage** 2015

**Varietals** 100% Tinta Fina

**Ageing** 20 months in French oak barrels

**Alcohol** 14%

**Tasting notes** Deep cherry red color, with a garnet rim. Pronounced and complex on the nose, with a fresh, mineral background. Deep and powerful on the palate, balanced with fresh and polished tannins.

**Serving suggestions** Temperature 15-16°C and decanting before serving is highly recommended.

**Food matching** Roast lamb, lamb chops and all kinds of grilled meats. Cured sheep cheese and charcuterie.

## TECHNICAL DATA

**Vintage report** The 2015 vintage recorded a Winter with usual temperatures and good water reserves. On the other hand, the Spring was very dry, except for heavy rainfall at the end of the season, coinciding with the flowering. Summer was dry and hot, with similar temperatures during day and night (very unusual in this area). This resulted in a shorter growing cycle and an early ripening of the grapes. The low humidity level before the start of the harvest provided a perfect grape development.

**Winemaking** The grapes are unloaded into a belt hopper, passing through a sorting table and destemmed at low revolution. Fermentation takes place in tanks with a capacity of 4,500 kg at a controlled temperature, between 16 and 27°. Once the fermentation is finished, the wine rests for two weeks with the paste before being racked.

**Winemaker** Jorge Peique / **Consultant** Valerie Lavigne

**Harvest date** 29th September 2015

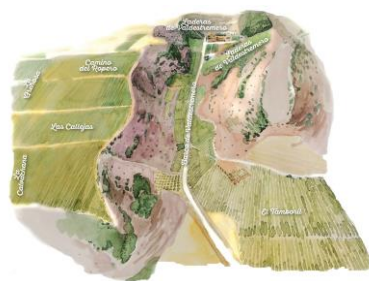
**Vineyard** Hand-harvested. The distance between the vineyard and the cellar is maximum 2 km. A single-plot wine, made from fruit sourced from our plot "La Arenosa", located in a moorland at 900 metres above sea level. The soil of "La Arenosa" is sandy with a small percentage of river alluvium. The age of the vines is 35 years.

**Bottled** January 2018

**Total production** 8.180 bottles (750 ml) y 300 Magnum (1.500 ml)

**Residual sugar** 1.8 gr/l

**Closure** Natural top quality cork 49x24



CONDE DE SAN CRISTÓBAL  
(BODEGAS Y VIÑEDOS DEL MARQUÉS DE VARGAS)  
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GUÍA PEÑIN 2019  
93 points

Tim ATKIN MW  
Top 100 Ribera del Duero Wines  
2019  
92 points

GUÍA GOURMETS 2020  
92 points

JANCIS ROBINSON MW 2019  
17/20

