

CONDE DE SAN CRISTÓBAL 2016

D.O. Ribera del Duero

Vintage 2016

Varietals 100% Tinta Fina

Ageing 12 to 14 months in French oak barrels

Alcohol 14.5%

Tasting notes Pronounced and complex on the nose, with fresh dark fruit notes and mineral nuances. On the palate, fresh, polished tannins and good fruit concentration. A good example of the varietal from this area with a long finish. A well-balanced, full-bodied wine of good ageing potential. It shows a very elegant personality and the noble character of our terroir.

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 year 2016 recorded pleasant winter temperatures- above average, with few frosts and high rainfall. Spring went by normally, and budburst arrived by the end of April, as expected. Summer was extremely warm, with an average temperature of 38.5°C, which even arrested the ripening process in some plots, and this resulted in a considerable delay in ripening and huge differences in harvest dates plant to plant, requiring intensive labor in the vineyard. The grapes were healthy thanks to the accumulation of water in the subsoil during winter and spring.

Winemaking Grapes are picked manually and carefully taken to 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 / **Consultant** Xavier Ausás

Harvest date 27th September – 19th October 2016

Vineyard The distance between the vineyard and the cellar is maximum 2 km. The vineyards extend from 780 to 900 MASL. Our estate has 7 different types of soils, and the age of vines varies between 15 and 35 years.

Bottled May 2019

Total production 310,000 bottles (750 ml) & 8,000 Magnum

Total acidity 4.65 g/l tartaric

pH 3.69

Residual sugar 2.1 gr/l

Closure Top quality natural cork 49x24

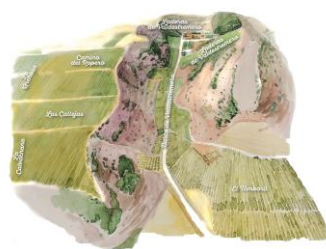
GUÍA PEÑIN 2020
92 points

TIM ATKIN MW
2019 Ribera del Duero Top Wines
90 points

GUÍA VIVIR EL VINO 2020
93 points

GUÍA VINOS ABC 2020
92 points

MUNDUS VINI SPRING 2020
GOLD



CONDE DE SAN CRISTÓBAL
(BODEGAS Y VIÑEDOS DEL MARQUÉS DE VARGAS)
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