



# PRODUCER PROFILE

Estate owned by: The Pitarch-Rodriguez
Family
Winemaker: Raquel Acebes
Total acreage under vine: 150
Estate founded: 1998
Winery production: 100,000 Bottles
Region: DO Ribera del Duero



# Convento San Francisco 2017

## WINE DESCRIPTION

The fruit is sourced from a variety of vineyard sites around Ribera del Duero. In Olivares del Duero and Quintanilla de Arriba, the soils are calcareous. In Peñafiel, the soils become sandier. Near Burgos (Gumiel de Mercado), further east, the sites are at their highest elevations and the soils are sandy with alluvial and marl components. Each site is selected for its altitude, latitude and soil composition. Fifty percent of these vineyards are prephylloxera and have very old vines. 100 % Tinto Fino (Tempranillo), fermentation occurs in very small stainless steel vats. The wine is then aged in French and American barrels for 12 months.

#### TASTING NOTES

Very deep in color with a nose of tobacco and black fruits. The palate shows tobacco, blackberry, anise, black cherry, overtoned by notes of game that are terroirspecific.

## FOOD PAIRING

This wine pairs perfectly with venison, grilled steaks, asadillo, and miga

## **VINEYARD & PRODUCTION INFO**

Vineyard size: 100

Soil composition: Calcareous, sand, clay, and limestone

Training method: Bush

 Elevation:
 2574-3135 feet

 Vines/acre:
 800-880

 Yield/acre:
 1.8 tons

Exposure: Southeastern/southwestern

Year vineyard planted: 1907-1992
First vintage of this wine: 1998
Bottles produced of this wine: 100,000

## WINEMAKING & AGIN

G 100 % Tempranillo,

Varietal composition: Stainless steel vats

Fermentation container: 6-8 days Length of alcoholic fermentation: < 83 °F

Fermentation temperature: Pumpover, punchdown, aeration, and delestage

Maceration technique: 10-15 days Length of maceration: Yes

Malolactic fermentation: Barriques and glass

Type of aging container: 225 L

Size of aging container: 75% new and 25% second passage Age of aging container: 70% French and 30% American oak

Type of oak: 12 months Length of aging before bottling: 24-36 months

Length of bottle aging: