



Convento San Francisco Selección Especial 2016

BODEGA CONVENTO SAN FRANCISCO, S.L.

Reserva Red Wine

Vintage: 2016

Grape: Tempranillo

Alcohol: 15 % Vol.

D.O. Ribera del Duero

Product of Spain

METEROLOGY

The Convento San Francisco winery only produces this unique wine in years when the harvest is exceptionally good. It is created using grapes from a selection of vineyards, chosen using rigorous criteria relating to their age, location and yield. In this way the wine is a true reflection of the variety Tempranillo.

The 2016 vintage began with a dry and mild winter. Towards the end of March spring rains fell abundantly, which was well received as good water reserves were needed for the hot, dry summer that followed. The lack of rain kept the vines healthy and excellent ripening allowed us to harvest between 8th and 15th October.

ELABORATION

Convento San Francisco Selección Especial 2016 was created using Tempranillo grapes from vineyards aged between 63 and 103 years old within the D.O. Ribera del Duero. They are situated at 850 meters above sea level on hills and highlands within the municipalities of Gumiel de Izán and Fuentenebro. The various soil types are composed of sand with gravel and red clay. The bunches were harvested manually the 15th October 2016, into 15kg boxes, and were received at the winery onto a double selection table. Grapes were fermented and macerated at a controlled temperature for 28 days with daily plunging of the cap and pump overs. Aged for 20 months in 225 litre Bordeaux barrels made of French oak.

A total of 7.046 750ml bottles were obtained with no filtering or clarification processes used in production.

