



CONVENTO SAN FRANCISCO 2021

BODEGA CONVENTO SAN FRANCISCO, S.L.

D.O. Ribera del Duero

Product of Spain

Red Crianza

Vintage: 2021

Grape Variety: Tempranillo

VINTAGE CLIMATOLOGY

The 2021 vintage began with heavy snow on the 9th of January followed by a week of low temperatures with minimums as low as -12 degrees centigrade, this gave the soil a great reserve of water. In winter there was continuous rainfall, March was dry, beginning with temperatures between 0 and 15 degrees. At both the beginning and end of April we suffered small frosts that fortunately produced no damage as the buds had not yet formed or flowered on the vines. Also in April, we had a few storm, flowering took place after the 28th of the month.

In May, a large hailstorm totally affected our vines in Ermita and in Pesquera de Duero, this could have triggered the start of various diseases that we managed to avoid with the preventative work that we had done previously. In all of our vineyards we apply rigorous preventative treatments, always naturally and organically.

The process of ripening began properly at the end of August, September gifted us 15 Litres of rainfall and finally we harvested between the 2nd and 15th of October.

ELABORATION

Convento San Francisco 2020 is made from a combination of Tempranillo grapes within the D.O. Ribera del Duero, located within the municipalities of Gumiel de Izán, La Horra, Quintana del Pidio and Fuentenebro., with an average age of 86 years old. They are situated between 760 and 970 meters above sea level on hills and highlands. The various soil types are composed of sand with gravel, red clay and limestone pebbles.

The parcels were harvested manually between the 2nd and 15th October 2012 into 15kg boxes.

They were received at the winery via a double manual selection table for bunches and then individual grapes.

The grapes were fermented and macerated at a controlled temperature for 24 days with daily plunging of the cap and pump over.

Aged for 12 months in 225 litre French oak barrels from Bordeaux.

FOOD PAIRING

Perfect to accompany milk fed lamb, suckling pig, red meat, poultry, stews, cured meats and cheeses, hearty rice dishes and dishes with all types of sauces.

TASTING NOTE

A red granite colour with good intensity and bright red rim.

Aromas of red fruits, wild herbs, lavender and thyme with elegant toasty nuances.

On the palate initial polished and silky tannins, very good acidity and balance.

Long persistence, very tasty with great freshness.

COMENT

This is the wine that best reflects the essence of the Winery, made from old low yielding vines, from which we obtain unique grapes that give a great structured wine with fresh aromatics and extraordinary flavours....

