

Conde de San Cristobal

D.O. Ribera Del Duero

880 VIÑEDOS DE ALTURA 2021

Conde San Cristóbal is located in the historic Pago de Valdestremero. The estate, with 80 hectares of its own vineyard, is located near Peñafiel, Valladolid, in the heart of the D.O. on the so-called "Golden Mile" of the Ribera del Duero. The vineyard is divided into multiple single-varietal Tinta Fina micro-plots. The privileged orography of the estate, the complexity of the composition of its 7 types of soil, as well as the different altitudes and planting orientations, allow the production of wines with personality, distinguished by their fruity character, their color and extraordinary longevity.

The harvest

The summer was mild, without excessively high temperatures and there was no rainfall during the months of July and August, however, the vineyard was able to vegetate very well thanks to its water reserves. At the end of September, night temperatures dropped considerably, increasing the thermal amplitude, which helped to advance the phenolic and alcoholic ripening of the grapes. 2021 has been a shorter vintage in production due to the effects of the storm "Filomena" and the summer drought. We are talking about a vintage with a great balance between maturity and alcoholic strength and thanks to the work carried out in the field (early thinning ...) a correct phenological maturity has been reached and damage due to rot and powdery mildew has been avoided.

Vinification

Grapes are hand harvested in 12 kg cases and carefully classified at the sorting table, then a low-revolution destemmer is employed, grapes are consequently transferred to the fermentation tanks by means of gravity. A cold maceration is carried out at a low temperature (8oC) 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.

The ageing

15 months in French oak barrels

Tasting notes

Colour: Ruby red color, intense and bright.

Nose: An elegant, fragrant wine with great concentration and intensity. A complex and intense aroma, with a fresh mineral base.

Palate: Powerful and rich on the palate, with fresh rounded tannins. A limited edition wine that we only craft from the best vintages.

Food pairing: The ideal accompaniment for roast spring lamb, lamb cutlets and other grilled meat, charcuterie and mature cheeses.



AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo.
Vine Age	25 years
Vineyards	Valdestremero Vineyard, at 880m high. Peñafiel. sandy-loam with a high level of gravel and a pH of 8.4, allowing the roots to reach between 80 and 120 cm of depth
Barrel Composition	French Oak
Barrel Age	new
Time in Barrel	15 Months.
Time in Bottle	1 year
Alcohol content (vol)	14,5
Acidity total (gr/l)	4,85 g/L
pH	3,86
Residual sugar (gr/l)	2,1 gr/L
Suggested serving temperature	16-18°C
Winemaker	Jorge Peique / Xavier Ausas



TIM ATKIN - 2023
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