

# Conde de San Cristobal

D.O. Ribera Del Duero

## Crianza 2022

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

2022 in Ribera del Duero is a short but really complex and very expressive vintage where the different terroirs are expressed, clearly differentiating their own characteristics. A fairly cool spring delayed the vegetative cycle of the vine, thus avoiding any loss due to frost. The high summer temperatures and the absence of humidity have facilitated exceptional health of the grapes in this 2022 vintage, which has decreased in quantity, but has been of good quality. In these extreme weather conditions, it was precisely the old vines that make up our wines that showed themselves best, achieving a balance in flavors and tannins that make 2022 a truly great vintage.

### Vinification

We initially select the grape at the vineyard before picking them by hand in 12-kilogram boxes. After passing through the selection table, grape bunches are destemmed at low speeds before entering the tanks by natural gravity. Fermentation takes place at a controlled temperature of between 20 and 24°C for 9 to 12 days. Once fermentation is complete, the wine is macerated with the paste for a further 7 to 10 days.

### The ageing

The wine ages in French oak barrels selected from 10 different cooperages for a period of between 12 to 14 months.

### Tasting notes

**Colour:** Ruby red color, high layer, clean and bright

**Nose:** An elegant wine, deep and complex, with all the nobility and character of the Ribera del Duero. An exceptional base of wild berries with delicate mineral touches

**Palate:** Fresh and silky on the palate, a well-balanced wine. Its high natural acidity ensures excellent longevity.

**Food pairing:** An ideal choice with mature cheeses, roast or grilled lamb and all types of meat dishes.



AR A E X  
Grands  
Spanish Fine Wines

CONDE D  
SAN CRISTOBAL  
D.O. RIBERA DEL DUERO

## Technical data

Varietals	100% Tempranillo.
Vine Age	35 years
Vineyards	Pago Valdestremero. 9 types of soils, mainly clay and calcareous, and with alluvial river deposits
Barrel Composition	100% French Oak.
Barrel Age	New and 1 year.
Time in Barrel	14 Months.
Time in Bottle	1 year
Alcohol content (vol)	14,5
Acidity total (gr/l)	4,47
pH	3,87
Residual sugar (gr/l)	2 gr/l
Suggested serving temperature	16-18°C
Winemaker	Jorge Peique / Xavier Ausas



MUNDUSVINI  
GOLD - 2025  
Germany



TIM ATKIN - 2024  
UK