

Conde de San Cristobal

D.O. Ribera Del Duero

Pago Valdestremero 2023

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 2023 vintage is, like the one we had in 2022, a fairly dry vintage where until the end of August rain had been quite scarce. These extreme drought conditions were also accompanied by a frost in mid-May that affected our youngest vineyards that already had greater vegetative development at that time. Most of the selection work was carried out in the vineyard, ensuring that the grapes arrived at the winery in optimal conditions.

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



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)	4,43
pH	3,76
Residual sugar (gr/l)	2,2 gr/l
Suggested serving temperature	16-18°C
Winemaker	Jorge Peique / Xavier Ausas



MUNDUSVINI
GOLD - 2026
Germany



TIM ATKIN - 2025
UK