

Conde de San Cristobal

D.O. Ribera Del Duero

Reserva Especial 2020

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

2020 is a vintage of great interest, yielding genuine wines; contained alcoholic degree, fresh, medium-bodied wines with lots of red fruit. Weather conditions were very favourable, without incident and abundant rains in spring yielding a short cycle year. The summer was hot and dry but subsoil water reserves played in our favour with good night/ day thermal contrast. Older age vines played a role, providing greater resistance to drought with low yields, completing the ripening cycle without setbacks and ten days earlier than usual.

Vinification

We initially select the grape at the vineyard before harvesting by hand, using 12 kg crates. After passing through the selection table, grape bunches are de-stemmed at low speeds before entering the tanks by natural gravity. 50% of the fermentation process takes place in 4,500 kg stainless steel tanks at a controlled temperature of between 16 and 27 °C and the other 50% in French oak barrels. Once fermentation is complete, we leave the wine to macerate with the paste for two weeks.

The ageing

The wine is then aged for at least 18 months in medium and medium plus toasted French oak barrels from five different cooperages.

Tasting notes

Colour: Cherry red color, very intense, with garnet layer.

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

ARAE X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo.
Vine Age	35 years
Vineyards	The "La Arenosa" plot is located at "El Páramo", 900 metres above sea level, with a north-south orientation, made up of sandy clay-lime soil with a small percentage of alluvial river deposits. The vines are 35 years old on average and planted on espaliers
Barrel Composition	100% French Oak.
Barrel Age	New
Time in Barrel	18 Months.
Time in Bottle	1 year
Alcohol content (vol)	14,5
Acidity total (gr/l)	4,8 g/L
pH	3,7
Residual sugar (gr/l)	<2g/L
Suggested serving temperature	16-18°C
Winemaker	Jorge Peique / Xavier Ausas



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