

# Conde de San Cristobal

*D.O. Ribera Del Duero*

## Flamingo Rose 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. Flowering was also later than usual, allowing us to enjoy excellent conditions, avoiding any loss due to irregular fruit set. 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. Ripening was brought forward in certain old plots and delayed in younger ones. Some 10 mm of rainfall on September 30 helped us unblock the maturation of certain vineyards on sandy soils and conclude the harvest in a really positive way.

### Vinification

The grape is first selected at the vineyard and collected by hand in 12-kilogram boxes. After passing through the selection table, the grape is de-stemmed and taken to the press, where the free-run or "de lágrima" juice is obtained, without pressing, and decanted by gravity for 48 hours. The juice is then allowed to ferment, using natural yeast, at 17°C. Once this process is complete, the wine is aged for 4 months on lees before bottling.

### The ageing

the wine is aged for 4 months on lees before bottling

### Tasting notes

**Colour:** pale pink salmon color, clean and bright

**Nose:** A clean expressive wine, with a floral bouquet, cherry and currant aromas and notes of yogurt

**Palate:** With a salmon pink colour, Provençal style, it surprises with its freshness on the palate, with good acidity and persistent structure. A rosé with the soul of a red which maintains the essence and character typical of the Ribera del Duero D.O. region.

**Food pairing:** Grilled salmon, vegetables, cheese or rice 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	Calcareous soils with a sandy-loam structure and abundant rockiness. Location: Peñafiel Altitude: 900 meters
Alcohol content (vol)	14
Acidity total (gr/l)	6,08 g/L
pH	3,23
Residual sugar (gr/l)	2 g/L
Suggested serving temperature	8-10°C
Winemaker	Jorge Peique / Xavier Ausas



TIM ATKIN - 2023  
UK