

Conde de San Cristobal

D.O. Ribera Del Duero

Flamingo Rose 2024

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.

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

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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



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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