

# Conde de San Cristobal

*D.O. Ribera Del Duero*

## OYDOR 2018

*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

Ribera del Duero registered in 2018 the second largest harvest in its history. It took place after a 2017 of heavy frosts that caused the worst drought in history, when there was a loss of up to 60% of the harvest. 2018 was a year in which the rain arrived at a later stage, but when it did the rainfall was higher than the average. In terms of temperatures, it has been a fresh campaign without extremely high temperatures in July and August allowing for a good vegetative development of the plants which together with the good water balance in the soil has helped the vineyards produce large amounts of grapes. Slight rainfall by the end of the harvest also allowed for exceptional maturation making it easier to extract the compounds from the grapes.

### Vinification

Fermentation takes place in wooden vats over 9 - 12 days. After fermentation, the wine is left to macerate with the pulp for a further 25 days. After that, malolactic fermentation occurs in barriques

### The ageing

18- 20 months in French oak barrels

### Tasting notes

**Colour:** Deep Ruby red

**Nose:** An elegant, fragrant wine with great concentration and intensity. A complex and intense aroma, with a fresh mineral base, and a subtle touch of black fruit, leather and cocoa

**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:** Roasted lamb, lamb cutlets and other grilled meat, charcuterie and mature cheeses.

AR A E X  
*Grands*  
Spanish Fine Wines

  
CONDE D  
SAN CRISTOBAL  
D.O. RIBERA DEL DUERO



## Technical data

Varietals	100% Tempranillo
Vine Age	MORE THAN 70 YEARS
Vineyards	Paraje Peñaramiel. 2 small vines. One planted in the 50's, other dating from pre-philoxeric times (1860) according to the local vignerons/growers. sandy loam soil with 70% sands, 20% clays and 10% silts
Barrel Composition	French Oak.
Barrel Age	New and 1 year
Time in Barrel	18- 20 months
Time in Bottle	2 years
Alcohol content (vol)	14,5% vol.
Acidity total (gr/l)	4,6 g/L
pH	3,8
Residual sugar (gr/l)	1,6 gr/l
Suggested serving temperature	16-18°C
Winemaker	Jorge Peique / Xavier Ausas



TIM ATKIN - 2023  
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