

Convento San Francisco



PRODUCER PROFILE

Estate owned by: The Pitarch-Rodriguez Family

Winemaker: Raquel Acebes

Total acreage under vine: 150

Estate founded: 1998

Winery production: 100,000 Bottles

Region: DO Ribera del Duero

Country: Spain

Roble 2014

WINE DESCRIPTION

Roble is a pure expression of Tempranillo manually harvested from the old, gnarled vines of high altitude vineyards in the Ribera del Duero. This area is celebrated for its rich cultural history—a component that contributes greatly to the essence of the final wine. Roble translates to “wood” in Spanish, bearing testament to the 12 months of refinement in French and American oak barrels.

TASTING NOTES

A brilliant dark ruby in color, Roble exhibits a beautiful, perfumed nose of intense black cherry, violet, sweet spice, and leather. This wine boasts a full body with velvety tannins that develop into a long, persistent finish.

FOOD PAIRING

Pair with wood-fired pizzas or skirt steak tacos with roasted tomato salsa

VINEYARD & PRODUCTION INFO

Vineyard name:	The Olivares de Duero, La Horra, Fuentenebro, Baños de Valdearados, Castillejo de Robledo, Piñel de Arriba y Quintanilla de Ariba vineyards
Vineyard size:	98 acres
Soil composition:	Calcareous, Clay, and Sand
Elevation:	2,559-3,116 feet
Exposure:	Southeastern / Southwestern
Year vineyard planted:	1906, 1940, 1960, 1980
First vintage of this wine:	2011
Bottles produced of this wine:	26,600

WINEMAKING & AGING

Varietal composition:	Tempranillo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-8 days
Fermentation temperature:	83 °F
Maceration technique:	Racking, Punchdown, Pumpovers, and Aeration
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	300 L
Age of aging container:	90% New, 10% 1 Year
Type of oak:	66% French, 34% American
Length of aging before bottling:	12 months
Length of bottle aging:	7 months

