

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

Convento San Francisco 2013

WINE DESCRIPTION

The fruit is sourced from a variety of vineyard sites around Ribera del Duero. In Olivares del Duero and Quintanilla de Arriba, the soils are calcareous. In Peñafiel, the soils become sandier. Near Burgos (Gumiel de Mercado), further east, the sites are at their highest elevations and the soils are sandy with alluvial and marl components. Each site is selected for its altitude, latitude and soil composition. Fifty percent of these vineyards are prephylloxera and have very old vines. A blend of 90% Tinto Fino (Tempranillo) and 10% Merlot, fermentation occurs in very small stainless steel vats. The wine is then aged in French and American barrels for 12 months.

TASTING NOTES

Very deep in color with a nose of tobacco and black fruits. The palate shows tobacco, blackberry, anise, black cherry, overtone by notes of game that are terroirspecific.

FOOD PAIRING

This wine pairs perfectly with venison, grilled steaks, asadillo, and migas.

VINEYARD & PRODUCTION INFO

Vineyard size:	100 acres
Soil composition:	Calcareous, sand, clay, and limestone
Training method:	Bush
Elevation:	2574-3135 feet
Vines/acre:	800-880
Yield/acre:	1.8 tons
Exposure:	Southeastern/southwestern
Year vineyard planted:	1907-1992
First vintage of this wine:	1998
Bottles produced of this wine:	100,000

WINEMAKING & AGING

Varietal composition:	90% Tempranillo, 10% Merlot
Fermentation container:	Stainless steel vats
Length of alcoholic fermentation:	6-8 days
Fermentation temperature:	< 83 °F
Maceration technique:	Pumpover, punchdown, aeration, and delestage
Length of maceration:	10-15 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and glass
Size of aging container:	225 L
Age of aging container:	75% new and 25% second passage
Type of oak:	70% French and 30% American oak
Length of aging before bottling:	12 months
Length of bottle aging:	24-36 months

