

# 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 2014

### 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 prephyloxera and have very old vines.

### ABOUT THE VINEYARD

Convento San Francisco was created using Tempranillo grapes from vineyards aged between 25 and 105 years old within the D.O. Ribera del Duero. They are situated at between 845 and 920 meters above sea level on hills and highlands within the municipalities of Quintana del Pidio, Gumiel de Izán and Fuentenebro. The various soil types are composed of sand with gravel, red clay and limestone with pebbles.

### WINE PRODUCTION

The bunches were harvested manually in October into 15kg boxes and were received at the winery onto a double selection table. Grapes were fermented and macerated at a controlled temperature for 21 days with daily plunging of the cap and pump overs. It is aged for 12 months in Bordeaux barrels made of French oak and American oak. This wine was bottled with no filtering or clarification process in production.

### 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 terroir specific.

### FOOD PAIRING

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

## VINEYARD & PRODUCTION INFO

Vineyard size:	100 acres
Soil composition:	Clay, Sand, Gravel, and Pebbly Limestone
Training method:	Bush
Elevation:	2,772-3,018 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:	57,840

## WINEMAKING & AGING

Varietal composition:	100% Tempranillo
Fermentation container:	Stainless steel vats
Length of alcoholic fermentation:	6-8 days
Fermentation temperature:	< 83 °F
Maceration technique:	Daily Plunging of the Cap and Pumpovers
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225-300 L
Age of aging container:	75% new and 25% second passage
Type of oak:	60% French and 40% American oak
Length of bottle aging:	24-36 months

## ANALYTICAL DATA

Alcohol:	14.5 %
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