

# 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 2016

### 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 10-12 months of refinement in French and American oak barrels.

### ABOUT THE VINEYARD

Roble del Convento was created using Tempranillo grapes from vineyards aged between 25 and 45 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, Piñel de Arriba 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 19 days with daily plunging of the cap and pump overs. It is aged for 10 months in Bordeaux barrels made of French oak and American oak. This wine is bottled with no filtering or clarification process in production.

### 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
Elevation:	2,772-3,018 feet
Exposure:	Southeastern / Southwestern
Year vineyard planted:	1906, 1940, 1960, 1980
Harvest time:	October
First vintage of this wine:	2011
Bottles produced of this wine:	49,796

## WINEMAKING & AGING

Varietal composition:	Tempranillo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-8 days
Fermentation temperature:	83 °F
Length of maceration:	19 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	500 L
Age of aging container:	90% New, 10% 1 Year
Type of oak:	70% French, 30% American
Length of bottle aging:	7 months

## ANALYTICAL DATA

Alcohol:	14.0 %
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