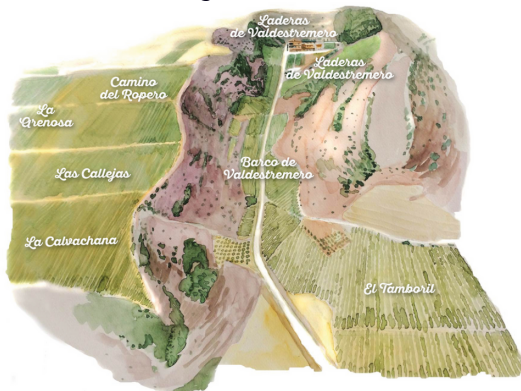


CONDE DE SAN CRISTÓBAL 2019

"Noble Wines of Ribera del Duero"

Grape Variety	Tinta Fina
Date of Harvest	From 29th September to 8th October 2019
Aging	12/14 months in French oak barrels
Bottling date	June 2021
Vineyard name	Pago de Valdestremero
Area	80 hectares
Average vineyard age	30 years
Classification	12 months in oak
Soils	It is an estate wine with a blend of grapes from all 14 plots of the property which include 7 different types of soil. These are principally clay based – chalky but also combining areas with sandy soil, calcareous soil and alluvial deposits from the river.
Production	255.290 (750 ml), 4.775 Magnum, 40 Jeroboams (3 L) and 20 Rehoboam (5 L)
Winemaker	Jorge Peique
Wine Consultant	Xavier Ausás
CSC 2019 ANALYSIS	
ABV	14,50 %
pH	3,76
Acidity	4,65 gr/l.



2019 HARVEST

The 2019 vintage was characterised by extreme and adverse weather conditions. During autumn, winter and spring, temperatures remained above average while rainfall was unusually low.

Spring arrived early and caused a premature budburst, extending the growing season significantly. Summer was very dry and warm, with heat waves that threatened the plants.

This, together with the low rainfall across the whole growing season, resulted in a 20% yield reduction.

Despite all these adversities, the plants resisted thanks to the great efforts made in the care of the vineyard in order to compensate for the difficult climatic conditions.

Furthermore, the much-awaited late summer rain, the bunches that prospered reached the harvest time in perfect health conditions and maturity.

WINEMAKING

The grape is selected in the vineyard and handpicked in 12 kilo boxes. After passing through the selection table, the bunches are destemmed at low revolutions prior to falling into the tanks through gravity. Fermentation takes place in stainless steel tanks at a controlled temperature of between 20°C and 24°C over 9 - 12 days. After fermentation, the wine is left to macerate with the pulp for a further 7 - 10 days.

OUR FIRST IMPRESSIONS

Conde de San Cristóbal represents the unique character of all the Pago de Valdestremero plots. A wine with an elegant strength right through to the finish, with plenty of personality. It stands out for its intense aromas, freshness and well-rounded flavour on the palette. It displays depth and complexity, with a fresh fruit base and mineral touches. A well-balanced wine which express authentically the tipicity of the Ribera del Duero Designation of Origin.