

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: 7,517 Bottles
Region: DO Ribera del Duero
Country: Spain

Convento San Francisco Reserva Especial 2015

WINE DESCRIPTION

The Convento San Francisco winery only produces this unique wine in years when the harvest is exceptionally good. It is created using grapes from a selection of vineyards, chosen using rigorous criteria relating to their age, location and yield. The vines of between 23 and 102 years old, situated at between 760 and 970 meters above sea level in soil with sand, clay and limestone contents. Bunches were received at the winery on a vibrating sorting table for bunch selection. Destemming at low revolution using a Teflon "tree and basket" system. Then, grapes were received on a Mistral vibrating table for grapes selection, which uses an air-jet sorting system to remove grapes of unsuitable size or weight. The processes of plunging the cap, pumping over and racking and return of the wine were constant throughout fermentation.

TASTING NOTES

A wonderful expression of Tempranillo that is only produced in years when the Harvest is especially good. The wine is fermented in 90 percent new French Oak and 10 percent American oak for sixteen months; each barrel is sampled but only those displaying the finest characteristics are selected for bottling. Vibrant ruby-red in color with a violet rim, this wine has supple aromas of ripe forest fruit and spice with excellent minerality. On the palate, the Convento San Francisco Reserva Especial delivers a solid structure with smooth and elegant tannins.

FOOD PAIRING

Rich braises and hearty beef and lamb dishes complement the rich tannins and ripe forest fruits and spices in this very special wine.

VINEYARD & PRODUCTION INFO

Vineyard name:	Olivares de Duero, La Horra, Fuentenebro, Baños de Valdearados, Castillo de Robledo, Piñel de Arriba Y Quintanilla de Ariba
Vineyard size:	100
Soil composition:	Calcareous, Clay, and Sand and limestone
Training method:	traditional
Elevation:	3,135 feet
Vines/acre:	880
Yield/acre:	1.8 tons
Exposure:	Southeastern / Southwestern
First vintage of this wine:	1999
Bottles produced of this wine:	7,517

WINEMAKING & AGING

Varietal composition:	100 % Tempranillo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-8 days
Fermentation temperature:	83 °F
Maceration technique:	Punchdown, Pumpovers, and Aeration
Length of maceration:	17 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Age of aging container:	New
Type of oak:	French and American
Length of aging before bottling:	16 months
Length of bottle aging:	6 years

ANALYTICAL DATA

Alcohol:	15%
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