

Barona Bodegas Y Viñedos

Ribera del Duero Finca Las Dueñas



Vineyards: Finca las Dueñas, a southern oriented 0.5 Ha. single plot planted in 1928 in Anguix

Viticulture: Francisco Barona farms Finca las Dueñas organically. Barona abstains from the use of chemically synthesized fertilizers, pesticides, herbicides, or fungicides, and does not irrigate. He works where necessary with cover crop to support the plant's natural defenses and to fix nitrogen in the soil. Barona does not defoliate to ensure that the clusters ripen in the shade.

Winemaking: After a rigorous sorting of the grapes, the bunches are destemmed but not crushed. The grapes are transferred by gravity to open top stainless steel vats where fermentation begins spontaneously without inoculation. Maceration is very gentle and manual punchdowns are carried out once per day during the maceration to limit over-extraction of the concentrated fruit. Malolactic fermentation in new French barrique.

Aging: 20 months in new French barrique, followed by 20 months in bottle

Grape varieties : Primarily Tinto Fino (Tempranillo), intermixed in the vineyards with Garnacha Tinta, Albillo, Bobal, Jaen, and a host of other field blended indigenous varieties.

Exposure : South

Soil : Calcareous clay soils intermixed with sand and gravel

Press Notes

Tim Atkin

2018

97 points

Decanter

2017

97 points



Organic

