



Roble del Convento 2020

BODEGA CONVENTO SAN FRANCISCO, S.L.

Red Wine Aged

Vintage: 2020

Grape: Tempranillo

Alcohol: 13,5 % Vol.

D.O. Ribera del Duero – Product of Spain

METEROLOGY

2020 Vintage we will remember forever, the Covid pandemic arrived with the work of dry pruning. Followed by an abundance of rainfall in Spring making the extremely necessary vineyard work more difficult, like the green harvest. A year of lots of work on the land and of weeding by hand to remove the weeds from our Organic vineyards. The ripening in September was cold and slow, so we waited and harvested perfectly ripe grapes in the month of October. Top wines from 2020, after a lot of effort in a very complicated year.

ELABORATION

Roble del Convento 2020 was created using Tempranillo grapes from vineyards with an average age of 25 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 Pesquera del Duero, Quintana del Pidio, Gumiel de Izán and Fuentenebro. The various soil types are composed of sand with gravel, red clay and limestone with pebbles.

The parcels were harvested manually between the 1st and 10th October 2020. Grapes were fermented and macerated at a controlled temperature for 16 days with daily plunging of the cap and pump overs.

Aged for 6 months in 500 litre Bordeaux barrels made of French oak (50%) and American oak (50%).

