VIÑAS del JARO
PESQUERA DE DUERO

D.O. RIBERA DEL DUERO

Jaros 2018

2018 Harvest

The 2018 harvest at our El Quiñón estate (D.O. Ribera del Duero) was marked by a mild and dry spring, which led to an early bud-break. During bud-break, there were frosts in Ribera del Duero, but our estate was not affected thanks to its special location and orographic conditions. The summer was very dry and hot, although with periods of cool temperatures during the night that favoured the production of sugars and polyphenols. Due to these weather conditions, the 2018 harvest was particularly scarce in terms of grape yield, but with very good health. These conditions led to an early ripening, which along with the low production, resulted in very concentrated wines with good structure, good alcohol content, and moderate acidity.

The Winery

We make four different wines at our Viñas del Jaro winery and estate, located one kilometre from the Duero River. The vineyards occupy an area of 46 hectares divided into 28 sectors, according to varieties, soils, orientation, and altitude. The estate is in the municipality of Pesquera de Duero, surrounded by holm oaks and scrubland.

Vineyards

Protected by a hill to the north and facing the Duero River to the south, the Jaros vineyards are located in the middle and upper part of the property, at an altitude of 750 m above sea level. Sandy soil, with little clay and a high limestone content. Vines over 22 years old, planted on trellises. 100% Tempranillo (Tinto Fino).

Winemaker

Álvaro Trigueros

The Wine

Vinified as a Tinto Fino (Tempranillo) single varietal. Fermentation in stainless steel tanks and maceration on the skins for 25 days. Aged for a minimum of 18 months in new and second-year 300-litre French and American oak barrels.

Tasting Notes

It is a wine that conveys the depth of the fruit, soil, a very special and personal fruit from our estate, bathed in soft menthol and balsamic notes, with a character reminiscent of ripe cherry drenched in cocoa. Cellaring potential of more than 15 years.

Technical Information

Alcohol: 14.5% by Vol.
Acidity: 5.4 g/l in H2T
pH: 3.7
Residual sugar: 1.6 g/L