


VIÑAS del JARO
PESQUERA DE DUERO
D.O. RIBERA DEL DUERO



www.vinosiberian.com

CHAFANDÍN 2018

- 2018 Harvest** The 2018 harvest at our El Quiñón estate (D.O. Ribera del Duero) was characterised by a very cold winter, with temperatures reaching as low as -12°C. The spring was cool, with lower temperatures than usual. This vintage was marked by abundant rainfall throughout the vines' vegetative cycle, which helped to ensure good bud-break and vegetative development. The summer was milder than usual, which favoured a good fruit-set and slow ripening due to the temperatures and water reserves. In the weeks prior to the harvest, high temperatures helped to accelerate the ripening. These conditions gave us excellent phenolic maturation in our estate, with wines showing great tannic structure, good body, rich in colour, and with a great freshness, which will help their capacity for ageing.
- 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** It comes from the Pago Chafandín, planted with vines over 50 years old on very poor soils, with a lot of boulders and a southern-facing slope that makes it perfect for producing excellent-quality grapes.
- Winemaker** Álvaro Trigueros
- The Wine** 100% Tinto Fino (Tempranillo). 28 days of maceration on the skins. Aged for a minimum of 21 months in new 300-litre French oak barrels. Limited production of 26,587 bottles.
- Tasting Notes** It is a deep wine, with considerable notes of minerality, charcoal, spices, and liqueur-soaked black fruit. On the palate it transmits firmness, length, and a finish that makes you reflect on the returning flavours. Ageing potential of more than 20 years.
- Technical Information** Alcohol: 15% by Vol.
pH: 3.6.
Acidity: 5.6 g/l in H2T.
Residual sugar: 1.6 g/L