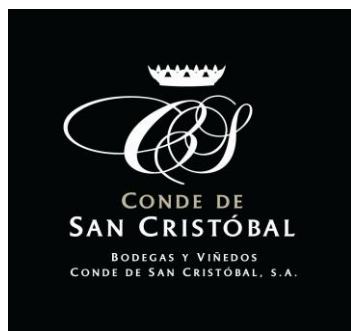
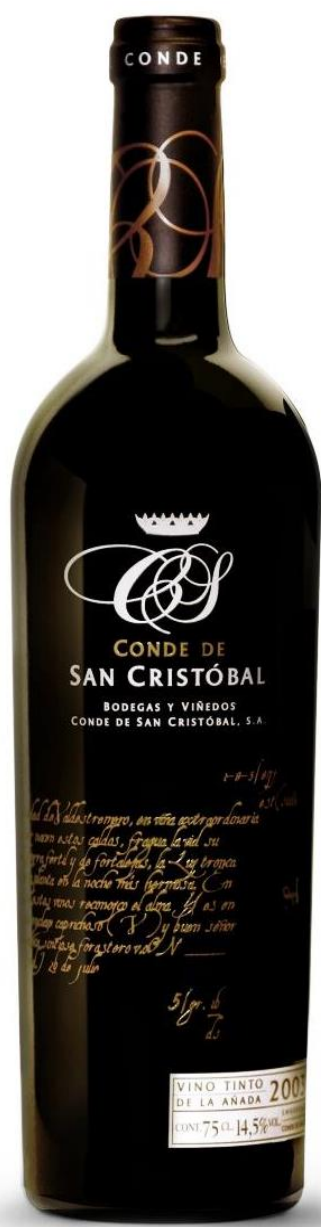


Conde de San Cristóbal 2013



Awards

Just released!



Winemaker Harvest date Vineyard

Jorge Peique
From 5th to 19th October 2013
The distance between the vineyard and the cellar is maximum 2 km and the vineyards extend from **780 to 880 MASL**. Our estate is comprised from 7 different types of soils & micro- climates: sandy-loam, limestone-loam, clay, loam with layers of marl, sandy-clay, chalky-clay and river alluvial soils. The age of vines varies between 15 and 35 years

Varietals

Tinto Fino (80%), Cabernet Sauvignon (10%), Merlot (10%)

Winemaking

Grapes are carefully classified on the selection table, then low-revolution destemmer is employed, grapes are consequently transferred to the 22,500 kg fermentation tanks by means of gravity. A cold maceration is carried out at a low temperature (8°C) for a period of 3-5 days which is followed by the alcoholic fermentation, lasting between 9 and 12 days at controlled temperatures (20-24°C). Finally, the wine undergoes a long maceration of the solids for 15-20 days.

The handpicked and selected grapes come from the vineyard surrounding our cellar, therefore during harvest the time from the vineyard to the fruit reception is max. 30-40 min and so we avoid oxidation and spontaneous fermentation.

Ageing

12 to 14 months in French (Haute Futâie), Russian (Caucasus) and American oak barrels from different coopers, with subtle to medium-toast level.

Bottled

August 2015

Total production

300,000 bottles (750 ml) and 5,000 Magnum bottles

Alcohol content

14.00%

Total acidity

5.70 gr/l tartaric

PH

3.45

Residual sugar

1.70 gr/l

Closure

Natural top quality cork 49x24

Vintage

The 2013 vintage recorded average temperature and rainfall levels in the area, as usual during the last decade. Spring was cold and rainy, delaying sprouting, followed by a dry, not too hot Summer. Overall it was a difficult harvest marked by two different periods, before and after the rainfall. Due to the care and work done in the vineyard, we managed to obtain high quality grapes.

Tasting notes

Clean and bright. This wine stands out for its intense, deep and persistent nose. It is fresh, lively and very fruit-driven. Round on the palate, it is a tasty, velvety and well-balanced wine, with good acidity and a smooth touch of oak.

Food matching

Roast lamb, lamb chops and all kinds of grilled meats. Cured sheep cheese and charcuterie.

Serving suggestions

Temperature 15-16°C and decanting before serving is highly recommended.

CONDE DE SAN CRISTÓBAL – BODEGAS Y VIÑEDOS DEL MARQUÉS DE VARGAS

CTRA. DE VALLADOLID-SORIA KM. 303 - 47300 PEÑAFIEL (VALLADOLID) - SPAIN

Tel: +34 983 878055 Fax: +34 983 878196 -www.marquesdevargas.com



"Wine is only enjoyed with moderation"

