

BARDOS

BARDOS ROMÁNTICA CRIANZA 2018

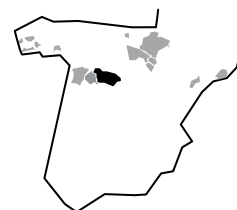
A high altitude vineyard crianza: fresh, friendly and honest.



ORIGIN

In 2004 when we began our exploration in the search for the wine regions with most potential in Spain, we discovered Páramo de Corcos, a difficult but privileged area for viticulture, at more than 900 meters above sea level in the heart of the Ribera del Duero. There, we took up the challenge of creating honest wines on the land from which they came, seeking the essence of high-altitude vineyards full of freshness and elegance. Since 2016, we have been exploring another unknown area, the Ribera Soriana, where we find awesome vineyards with ferrous clay soils, almost a thousand meters of altitude and a freshness out of the ordinary.

At Bodegas Bardos we elaborate wines in an artisan fashion, aiming to have them reflect the Castilian landscape and climate of a place where only the bravest dare to work the land in the most extreme conditions, where the cold shrinks the bones, the wind cuts the flesh and the sun burns the skin. A place only suitable for the authentic “bards” of wine, our wine growers.



D.O. Ribera del Duero



AWARDS

92 points

Tim Atkin MW. 2018 vintage.

92 points

Peñín Guide 2021. 2016 vintage.

Gold Medal

Challenge International du Vin 2016. 2012 vintage.

Gold Medal

China Wine & Spirits Awards 2014. 2011 vintage.

Silver Medal

International Wine Guide Awards 2016. 2013 vintage.



BARDOS



TECHNICAL INFORMATION

Varieties: Tinta del País.

Vineyard: Old low-yield high altitude vineyards, selected in the Páramo de Corcos (Burgos) and Soria. Burgos vineyards are in the towns of Moradillo de Roa, Fuentemolinos and Castrillo de la Vega. Sandy loam soils with pebbles on the surface and layers of clay deep down. In Soria, the vineyards are located in the surroundings of San Esteban de Gormaz, on ferrous clay soils at almost a thousand meters of altitude.

Harvest: Manual harvest of selected grapes between October 7 and 29.

Winemaking: Fermentation and maceration during 3 to 4 weeks in 15,000 kg vats at 28°C.

Aging: 14 months in second hand French oak barrels.

Alcohol Content: 14% Vol.

TASTING NOTES

Colour: Cherry red tones, very alive. Great depth of color.

Nose: Very fresh nose, which perfectly conveys the character of the highland vineyards of the Páramo de Corcos. Enormous complexity, with spicy notes from the barrel and background fruit.

Palate: Very pleasant mouth, with an enveloping, velvety tannin, very well matured. Acidity integrates with the density and sweetness creating a perfect balance. Again the finish denotes highly complex fresh fruit and spices.

2018 VINTAGE

Very humid and productive year in Ribera del Duero, with slightly less concentration than usual, but with very good ripeness and balance.
