

BARDOS

BARDOS RESERVA 2018

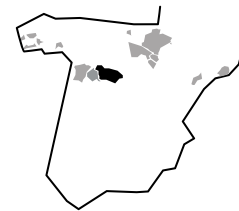
Fineness and subtlety in a very fresh Reserva.



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

95 points

Tim Atkin MW. 2016 vintage.

92 points

Peñín Guide 2021. 2016 vintage.

Gold Medal

Mundus Vini 2019. 2013 vintage.

Silver Medal

Tempranillos al Mundo Awards 2015. 2010 vintage.

90 points

Wine Esthusiast Magazine. 2012 vintage.

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TECHNICAL INFORMATION

Varieties: Tinta del País and Cabernet Sauvignon.

Vineyard: Old low-yield vineyards of Tinta del País, located in Moradillo de Roa (Burgos), in the heart of the Páramo de Corcos at more than 900 meters above sea level. Tinta del País comes also from the Soria vineyards around San Esteban de Gormaz, where they are grown at an altitude of almost 1,000 meters on ferrous clay soils. The Cabernet Sauvignon comes from a younger vineyard, planted in the late 90's in the Fuentemolinos area, also in Burgos.

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

Winemaking: Fermentation and maceration during 4 weeks in 15,000 kg vats at 28°C. Malolactic fermentation in new French oak barrels.

Aging: 16 months in new French oak barrels.

Alcohol Content: 14,5% Vol.



TASTING NOTES

Colour: Cherry red very bright with purple notes.

Nose: Great aromatic intensity, with notes of fruit compote and great complexity of aromas from the wood.

Palate: A lot of complexity, a very well-structured wine, mature tannin and an extraordinary aging capacity.



2018 VINTAGE

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