

BARDOS

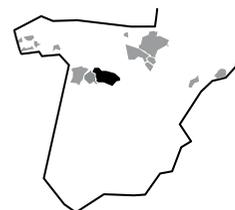
BARDOS RESERVA 2016

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

92 points
Peñín Guide 2021.
2016 vintage.

**96 points Tim Atkin
MW**
Ribera del Duero
Report 2018.

Gold Medal
Mundus Vini 2019.
2013 vintage.

Silver Medal
Tempranillos al Mundo
Awards 2015. 2010
vintage.

90 points
Wine Esthusiast
Magazine.
2012 vintage.



BARDOS



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 17.

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.



2016 VINTAGE

2016 was one of the standout vintages from both quantity and quality point of view. The harvest was lavish with good maturity. The wines show a lot of fruit and body with good capacity for storing.
