

# BARDOS

BARDOS VIÑEDOS DE ALTURA 2020

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**A fresh and elegant wine produced from extreme vineyards in the most unique Ribera.**

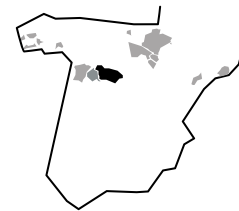
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## ORIGIN

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 also been exploring a hitherto uncharted region, the Ribera in Soria, where we have discovered vineyards that exceed our expectations: ferrous clay soils, over a thousand meters in height, and an uncommon freshness. This Bardos Viñedos de Altura is the result.

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**



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## TECHNICAL INFORMATION

**Varieties:** Mostly Tinta Fina, although there is also the odd vines of other varieties such as Albillo Mayor and Garnacha Tinta

**Vineyard:** Extreme vineyards in Soria, between the towns of Alcubeilla and Villálvaro, with a great winemaking tradition. These plots are situated at an altitude of more than 950 meters near the headwaters of the Duero, adjacent to Urbión, a mountain that has a significant impact on the local climate. Planted on sandy soils and fine gravel that rest on ferrous clay, they are old low-yielding vines, surrounded by wooded areas full of holm oaks, junipers and gall oaks.

**Harvest:** Manual night-time harvest from September 29 to October 18.

**Winemaking:** Fermentation and gentle maceration in 15,000 kg vats at 18° C for two weeks. Malolactic fermentation in stainless steel tanks.

**Aging:** 12 months in oak containers of different sizes, from 225-liter barrels to 600-liter “bocoyes” and large-capacity vats.

**Alcohol Content:** 15% Vol.

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## TASTING NOTES

**Visual:** Very vivid cherry red with purple undertones and superb depth.

**Nose:** Very fresh and complex nose, with fruity notes and hints of spice in the background.

**Palate:** Very pleasant, with a velvety, ripe tannin. Acidity integrates with the density creating a perfect balance. In the aftertaste the freshness of the fruit reappears.

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## 2020 VINTAGE

*Very dry winter offset by abundant spring and early summer rainfall. The summer was balanced but, at the end of September, the rains and mild temperatures put stress on the final stage of ripening due to the threat of botrytis. Finally, thanks to the drop in temperatures in October, the harvest was carried out at the optimal time and with very healthy grapes.*