

BARDOS

BARDOS MORADILLO 2020

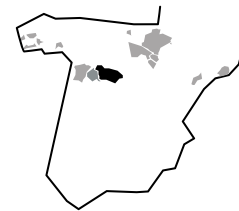
Tradition, authenticity and high altitude vineyards: a village wine from Moradillo de Roa.

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.

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**



BARDOS



TECHNICAL INFORMATION

Varieties: Tinta Fina (Tempranillo), and to a lesser extent Garnacha, Albillo Mayor, Bobal, Monastrell and Graciano can be found.

Vineyard: Small old plots between the ages of 80 and 90, located in the Páramo de Corcos at an altitude of 960 meters, in Moradillo de Roa. A historic town with a great wine-producing tradition where El Cotarro is located, one of the oldest winery communities in the denomination, whose legacy dates back to the 15th century. The soils are pebble with a lower layer rich in clayey substrate, which allows them to be very drained soils on the surface, while the clay found deeper down maintains freshness in the driest and hottest months for the vineyard.

Harvest: Manual harvest on October 9.

Winemaking: Fermentation and maceration during 3 weeks in 9,000 kg vats at 28°C. Malolactic fermentation in a 5,000-liter European oak vat.

Aging: 12 months in a 5,000-liter European oak vat.

Alcohol Content: 15% Vol.

TASTING NOTES

Visual: Excellent depth of color, it manifests shades of picota cherry with slight dark nuances of evolution on the rim, developed throughout the aging process. Shows Crystal clear and shiny liveliness in the glass.

Nose: Highly aromatic, it elegantly combines ripe fruit notes with the nuances of oak, accentuating cocoa and dark chocolate tones. In the background, there are also more complex notes of orange peel and certain aromatic plants along with a background of ripe plum.

Palate: Shows a great structure, characteristic of Tinta del País, although its attack is sweet and affable. The power of the grape is reinforced by the interaction with the oak, thus generating sensations of amplitude that are transferred throughout its passage in the mouth. It is a reflection of the maturity that the plateau pebbles provoke, accumulating the sun during the day, thus producing the grape's unique warmth and those very pleasant tactile feelings.

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.