

VIÑAS del JARO  
PESQUERA DE DUERO

D.O. RIBERA DEL  
DUERO



# SEMBRO 2020

**2020 Harvest** The 2020 vintage on our El Quiñón estate in the Ribera del Duero was characterised primarily by its high rainfall and oscillations in the average temperatures throughout the whole cycle. The rainfall that was registered during the spring, and the mild temperatures without frost, allowed the vine to bud very well from the start of April as well as throughout their later development. By mid-September, various days of rain helped to achieve a good level of ripeness; our Albillo Mayor was harvested on the 26th September. As a result, we have obtained some very well balanced wines, with a great aromatic and fruit potential, moderate alcohol levels and wines that are rounded on the palate, fruity and with a very enjoyable structure. The 2020 vintage points to great winemaking and ageing potential, with wines that will evolve well, both in the case of medium-aged wines as well as those with a long maturation period, leading to very fruity and elegant wines.

**The Winery** We make four different wines at our Viñas del Jaro winery and estate, located one kilometre from the Duero River. The vineyards occupy an area of 46 hectares divided into 28 sectors, according to varieties, soils, orientation, and altitude. The estate is in the municipality of Pesquera de Duero, surrounded by holm oaks and scrubland.

**Vineyards** The Sembro vineyards are in the lower part of the property. Protected to the north by a hill and facing the Duero River to the south. Sandy soil, with some clay and limestone content. Vines are 22 years old. Trellis plantation and 100% Tempranillo /Tinto Fino variety.

**Winemaker** Álvaro Trigueros

**The Wine** Single-varietal Tinto Fino (Tempranillo). Fermentation in stainless steel tanks and 17 days maceration on the skins. Aged for a minimum of four months in 300-litre French and American oak barrels.

**Tasting Notes** It is a wine with a lot of fruit, jovial on the palate, but also fresh and pleasant with sweet tannins from its brief time spent in the barrel. It can be kept for up to five years.

**Technical Information** Alcohol: 14.5% by Vol.  
pH: 3.6  
Acidity: 5.2 g/l in H2T  
Residual sugars: 1.7 g/L