

de Bardos



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vintae

THE ROOTS OF A LEGEND

De Bardos is an ambitious project which is buried in the history and the best quality, most original vineyards of the Ribera del Duero. A journey through the culture of a land of great wines in which, through the use of **traditional methods**, a collection of wines has been created which has become the benchmark in Spanish "Signature" Wines.

Wines with their own voice

In the same way that the bards told tales of legendary battles, each of the wines in the collection has a different tale to tell. While the zones taken as a whole provide common values to the De Bardos collection, in each of the wines you can detect the preponderance of a particular zone, which transmits particular characteristics, as well as a very clear-cut personality. **Romántica** denotes sweetness and smoothness. **Mítica** is a wine with great structure and complexity. And **Suprema** is outstanding in its powerfulness, which all goes to make for a very original, unique work of art.

Legendary Zones of the Ribera del Duero

The Ribera del Duero has proved itself to be one of the leading winemaking regions over the last few years, and a benchmark on the national and international scene. This is a result of the high average quality of the wines of the region and, especially, the efforts of a few bodegas whose wines have contributed to the ennoblement of the fame of these lands. In making De Bardos wines, all the vineyards selected have something in common: as well as being situated in high zones of the plateau, all the plots are located in towns or villages which are famous for the quality of their vines. Hence, in **Fuentemolinos, Quintanilla de Onésimo, Anguix** or **Moradillo de Roa** you can find, undoubtedly, some of the best vineyard in the whole region.

Excellent Vintages

The bards only immortalized the greatest stories in their songs. In the same way, our bodega only those harvests rated as excellent will be able to convert themselves in wines of our collection. In this way, if despite the careful selection of the vineyards and grapes, the particular vintage does not permit the grapes to achieve the exceptional quality required, some of the wines, or maybe even the whole collection, may not be produced.





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TECHNICAL SHEET

Épica Roble is a wine made from old vineyards with a low production of the Tinta Fina variety.



VARIETIES

100% Tinta Fina.



ALCOHOL CONTENT

14 % Vol.



VINEYARDS

Old, low-yield vineyards, selected from the best areas of Ribera del Duero, after many years of research, for their mesoclimates and soils that are well-suited to grape growing.



HARVEST

The grape harvest took place during the last week in September and the first week in October. The grapes were harvested in 15 kg boxes and in small trailers, which were then quickly taken to the Winery and sorted to ensure that only optimum quality grapes were used in the winemaking process.



AGEING

Aging for 4 months in French oak barrels.



TASTING NOTES

Épica Roble is a wine made from old vineyards with a low production of the Tinta Fina variety. This wine has been aged for 4 months in French oak barrels. Toasted notes from the barrel and ripe fruit nuances stand out on the nose. On the palate, it is a tasty and persistent wine as a result of the perfect balance achieved between acidity and ripe tannins.

Épica Roble



Presentation: 75 cl



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WINEMAKER'S NOTES

Romántica is a modern Signature Wine which exhibits an extremely smooth and sweet personality, created from carefully selected grapes. It is aged for 14 months in one or two-year old French oak barrels.



VARIETIES

Tinta del País 100 %.



ALCOHOL CONTENT

14 % Vol.



VINEYARDS

Old, low-yield vineyards, selected from the best areas of Ribera del Duero, after many years of research, for their mesoclimates and soils that are well-suited to grape growing. The most noteworthy vineyards are those located in Quintanilla de Onésimo, which gives Romántica its sweet and smooth personality.



HARVEST

The grape harvest took place during the last week in September and the first week in October. The grapes were harvested in 15 kg boxes and in small trailers, which were then quickly taken to the Winery and sorted to ensure that only optimum quality grapes were used in the winemaking process.



WINEMAKING AND AGEING

Fermentation and maceration in 15,000 kg vats at a temperature of 28° for 3 to 4 weeks. Malolactic fermentation in French oak barrels. Weekly battonage with the individual monitoring of each barrel. Aging for 14 months in one or two-year old French oak barrels in underground cellars maintained at a constant temperature of around 14° C throughout the year.



TASTING NOTES

Deep cherry red colour, with a violet rim and deep robe. Attractive nose full of fruit and licorice, combined with notes of aging. Full bodied on the palate, although silky and pleasant with a perfectly polished tannin and an agreeable finish, leaving an aftertaste reminiscent of black fruit and undergrowth.

Romántica



Presentation: 75 cl



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WINEMAKER'S NOTES

Mítica is a modern, highly structured and complex Signature Series Wine created from exquisitely selected grapes. It is aged for 16 months in new French oak barrels. Only made from high quality vintages. Extremely limited production.



VARIETIES

Tinta del País 90 % and Cabernet Sauvignon 10%.



ALCOHOL CONTENT

14,6 % Vol.



VINEYARDS

Old, low-yield vineyards, selected from the best areas of Ribera del Duero. Of these, at Mítica, of particular note is an old low-yield vineyard that has been producing Tinta del País for some 60 years, located in the central part of the designation in the Fuentemolinos zone, on a very steep mountain slope with limestone-clay soil, and a younger, adjacent vineyard that has been producing Cabernet Sauvignon for the last 20 years.



HARVEST

The grape harvest took place during the last week in September and the first week in October. The grapes were harvested in 15 kg boxes, which were then quickly taken to the Winery and sorted to ensure that only optimum quality grapes were used in the winemaking process.



WINEMAKING AND AGEING

Fermentation and maceration in 15,000 kg vats at a temperature of 28° for 3 to 4 weeks.

Malolactic fermentation in new French oak barrels, made from a selection of fine grained wood.

Weekly battonage with the individual monitoring of each barrel.

Ageing for 16 months in new French oak barrels in underground cellars maintained at a constant temperature of around 14° C throughout the year.



TASTING NOTES

Violet cherry black with a very deep robe. Complex and attractive aroma with the predominance of black fruit, chocolate and fine French oak wood. In the mouth it is fleshy and powerful, unfolding on the palate to reveal the strong personality of this Tinta del País variety, produced from very old vines. Sweet and elegant tannin.

Mítica



Presentation: 75 cl



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WINEMAKER'S NOTES

Romántica is a powerful, modern, highly exclusive Signature Wine created from specially selected grapes. It is aged for more than 18 months in new French oak barrels. Only made from high quality vintages. Extremely limited production.



VARIETIES

Tinta del País 100 %



ALCOHOL CONTENT

14,5 % Vol.



VINEYARDS

Old, low-yield vineyards, selected from the best areas of Ribera del Duero for their mesoclimates and soils that are well-suited to grape growing. Of particular note are two small vineyards, which are more than 80 years' old, located on the plateau of Moradillo de Roa, at an altitude of over 940 metres. Despite its extreme climate, these vineyards continue to grow on the stony, excellently drained land of this magnificent plateau.



HARVEST

The grape harvest took place during the first week in October. The grapes were harvested in 15 kg boxes, which were then quickly taken to the Winery and sorted to ensure that only optimum quality grapes were used in the winemaking process.



WINEMAKING AND AGEING

Fermentation and maceration in 9,000 kg vats at a temperature of 28° for 3 to 4 weeks. Malolactic fermentation in new French oak barrels, made from a selection of extra fine grained wood. Weekly battonage with the individual monitoring of each barrel.

Ageing for more than 18 months in new French oak barrels in underground cellars maintained at a constant temperature of around 14° C throughout the year.



TASTING NOTES

Violet black, almost opaque in colour. Surprising nose, due to its intensity and complexity, with a predominance of black fruit compote, together with caramelized sugars, coffee, cocoa, spices and smoked wood, which denote excellent aging of more than 18 months in new French oak barrels. Powerful on the palate, in its purest state, but with a fine and elegant tannin. Long and persistent, leaving an unforgettable aftertaste.

Suprema



Presentation: 75 cl