



Ribera del Duero

Barco de Piedra (Finca el Quiñón)



Bodegas Barco de Piedra



Ribera del Duero



Barco de Piedra was founded in 2007 by Borja Osborne (from the Osborne family), Alberto Orte and Patrick Mata with the purpose in mind of making an estate-bottled wine that will show the power and elegance of the Tempranillo grape in Ribera del Duero at an inconceivable price (one of Ole's fortes). Barco de Piedra ("Ship of Stones" in English) is the nick-name given by the locals to the Castle of Peñafiel due to its ship-like form.

The single estate of 178 acres by the name *El Quiñón*, is located in the heart of the western district of this great appellation; 1.5 km north of the Duero River, 7 km east of Vega Sicilia and 4 km west of Pesquera.

Out of the 28 parcels of the estate, Barco de Piedra is made from parcels 14, 15 and 16 which are classified as part of the "Pago de la Piedra" vineyard. The river stones in the topsoil and the limestone subsoil is what makes this vineyard so unique and rich. At around 1,000 BC the Duero River passed through the Quiñón estate leaving behind the river stones and many of the eroded minerals that are present today in the soil profile of these parcels. The three parcels are south-east facing, descending in elevation from 2,520 ft to 2,480 ft. Parcel 14, the highest in elevation, is 2.3 ha (6 acres) showing limestone particles on its surface. All the other parcels show river stones and clay on surface with limestone in its subsoil at 1 to 3 ft depth.

Barco de Piedra is a **small production** estate-bottled cuvee that intends to show the bright fruit and power of the Ribera del Duero region. We purposely aged Barco for 5 months only to maximize the fruit and purity of the Tempranillo variety. Presently, if there is one "defect" in Ribera del Duero, it is to imitate the well known Rioja oak brands. Barco de Piedra tries to be the very opposite.

Once the best clusters of each parcel are harvested in small boxes of 15kg, they are brought into the winery to undergo a second process of cluster selection. Thereafter each parcel is macerated and fermented separately in stainless steel tanks. After fermentation the wines go into barrel French (85%) and American (15%) that are neutral (3 years old). Another element that is unique to the philosophy of the Barco de Piedra is that all barrels here are of 300 lit capacity to minimize the oak ratio per liter.

The **clime** (cool nights and hot days) of this vineyard located on the western district of Ribera del Duero results in thicker skins to juice ratios. In fact there is no place in Spain where the Tempranillo variety shows more aromatic and color intensity. Out of the two main district in Ribera, the western side, which is lower in elevation, is a bit more moderate in temperatures and consistent in quality due to the fact that is not as exposed to frost threat as is the eastern side. The cooler nights of Ribera, bestow abundant aromas, vibrant freshness and great fruit expression.

What makes Barco de Piedra Unique? Estate-owned small production wine; a singular location in the most prestigious district of Ribera del Duero; Organic viticulture; oak ageing is short, a Ribera del Duero wine that shows depth but drinkability while young; an extraordinary value!