



Bodegas González Lara *Mucientes (Valladolid)*

Denominación de Origen: Cigales

In 1978 the González Lara family acquired a large subterranean bodega in Mucientes in order to expand their traditional family business. By 1988, the market conditions justified construction of a modern bodega just above the underground cellars, aiming to modernize the traditional dry claretes (rosés) for which the Cigales region has been well-known.



Ninety acres of vineyards—including the Fuente del Conde estate—are farmed along the right bank of the Pisuega River to the north of Valladolid. Planted primarily to the *Tempranillo* and *Verdejo* varieties, with smaller amounts of *Garnacha* and *Viura*, a majority is still

pruned in the traditional, individual-bush (*en vaso*) manner. Typical soils of are sedimentary chalk and clay. Climate is Continental with a mild Atlantic influence, the summers hot and dry during the ripening period giving deep, vivid color to the red grape skins.

Low-yield viticulture and careful hand harvesting give concentrated fruit, which is combined in ideal proportions upon reception in the bodega for destemming and cold maceration on the skins in stainless tanks for a minimum of 12 hours. The must is then racked for a clear-juice fermentation under strict temperature control.

Fuente del Conde Rosado maintains the full-bodied, serious style for which the traditional claretes of Cigales have been known for generations, while enhancing the wine's bright appearance, fruity bouquet and refreshing balance.



Classical Wines

9075 Holman Road — Seattle, Washington 98117-3426 USA
Phone: (206) 297-6713 • Fax: (206) 297-6719 • Sales Support: (800) 257-7225
www.classicalwines.com • inq@classicalwines.com