

WINEMAKER'S NOTES

"La Roza" takes the elegance of the fine red to a higher level, and has everything Dominio de Atauta looks for in our terroir wines: a quality out of the ordinary and a unique personality. In the nose we can feel that we are in the middle of that forest of holm oaks, surrounded by thyme and wild lavender. In the mouth we feel the tremendous elegance that we expect from that poor, sandy soil that covers our mouths with silk.



Jaime Suárez, enólogo



Ismael Sanz, responsable de viticultura

PRODUCCIÓN: 393 numbered bottles of 0,75L produced exclusively from the place "La Roza" in the Valley of Atauta.

VARIEDAD: 100% Tinto Fino

CRIANZA: 18 month 40% new and 60% semi-new French oak barriques

GRADO ALC.: 14% Vol.

Total acidity : 5,06 G/l (tartárico) · **Residual sugar:** 1,5 g/L · **pH:** 3,65

ELABORACIÓN: Double selection (bunches and grapes) at the entrance of the winery. Vinification of plots with autochthonous yeasts in open stainless steel tanks of 1000L by means of bazuqueos. Malolactic fermentation and ageing for 19 months in second year French oak barrels.

NOTA DE CATA:

Bigarreau cherry colour. Sensation of intense perfume and balsamic, transports us to the clearing of forest from where it comes, lemon thyme and wild lavender are mixed with the fruity aromas of ripe red fruit. In the mouth it is discovered as the "grand vin" that it is, taking elegance to the zenith, with a subtle structure but that seems eternal in the palate..

PARAJE "LA ROZA"

It is the result of the recovery of 689 160-year-old vines spread over 3 plots within the La Roza area.

Edad del viñedo: pie franco de 165 años.

Altitud: terraza a 965m.

Superficie: 0,24ha distribuidas en 3 micro-parcelas.

Suelo: 1m of sand, loose on the surface, with some clay as we go deeper, followed by 1m of clay to the limestone rock.

Climate: Extreme continental climate with Mediterranean characteristics, noted for its long and cold winters and short and hot summers.

VINTAGE CHARACTERISTICS: We must take into account the good distribution of rainfall throughout the cycle. Regarding temperatures, we can talk about a mild winter since the averages and maximums were in values that can be considered as normal. The result has been grapes with intense red fruit aromas, a very fresh and lively acidity. We can speak of a very good harvest in terms of the quantity and quality of the grapes.

THE WINERY

Bodegas Dominio de Atauta is located in the heart of the Atauta Valley, a small area of Ribera del Duero in Soria, marked by three elements: great diversity of soils and depths, altitudes of up to 1,000 metres and the presence, as a common denominator, of limestone bedrock at depth. All this results in great wines from Ribera del Duero that transmit all the potential and unique personality of a very special valley. Dominio de Atauta owns 21 hectares of its own vineyard and 22 hectares of controlled vineyard, managing close to 600 plots in the Atauta Valley, which represents 85% of the pre-phylloxera vineyard in the area over which it develops a viticulture in which only organic products respectful of the environment are used and carrying out the work in the most sustainable way possible

