



DOMINIO DE ATAUTA  
RIBERA DEL DUERO

Winemakers: Jaime Suárez and Ismael Sanz

# LA ROZA | 2016

A quality out of the ordinary and an unique personality

100% TINTO FINO

## Technical data



**D.O.:** Ribera del Duero  
**Production:** 778 bottles 0,75L  
**Alcohol:** 15% vol.  
**Acidity:** 4,68 G/l (tartaric acid)  
**Residual sugar:** 1,5 g/l  
**pH:** 3,61

## Winemaking

**Wine ageing:** 19 months in semi-new French oak barrels



**Process:** Double selection (clusters and berries) at the entrance of the winery. Vinification is carried out with indigenous yeast in open stainless steel vats with a capacity of 1000L; delicate plunging was performed. Malolactic fermentation is carried out in stainless steel vats.

## Tasting notes



Bigarreau cherry colour. Sensation of intense perfume and balsamic notes which takes us to the clearing of a forest from where it this plot is located, 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 that seems eternal in the palate.

## Vineyards



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

**Alt. over sea level:** Valley bottom at 965 m above sea level

**Average age:** ungrafted, 165 years.

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

## Ratings



Wine Advocate: 96 | Tim Atkin: 95 | James Suckling: 94 | Guía Gourmets: 98

