



DOMÍNIO DE ATAUTA
RIBERA DEL DUERO

Winemakers: Jaime Suárez and Ismael Sanz

VALDEGATILES | 2016

The wine with most vigour and character out of all

100% TINTO FINO

Technical data



D.O.: Ribera del Duero
Production: 1.515 bottles 0,75L
Alcohol: 15% vol.
Acidity: 4,7 G/l (tartaric acid)
Residual sugar: 1,5 g/l
pH: 3,54

Winemaking



Wine ageing: 18 months 40% new and 60% 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



Deep cherry colour. Valdegatiles stands out for its great intensity of bright red fruit and a special balance of freshness and power, typical of vineyards with rich clay soils. In the mouth it is intense and powerful, with the red fruit always present followed by an astonishingly long and very mouth filling finish.

Vineyards



Soils: 1.39 ha of 100% clay soil with a depth of 1,2 m before reaching the limestone rock.

Alt. over sea level: Valley bottom at 965 m above sea level, with north orientation

Average age: Pre-phyllloxeric vines more than 120 years old.

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

Ratings



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

