



DOMÍNIO DE ATAUTA
RIBERA DEL DUERO

Winemakers: Jaime Suárez and Ismael Sanz

SAN JUAN | 2017

The essence of a very small place with an unique personality

100% TINTO FINO

Technical data



D.O.: Ribera del Duero

Production: 530 bottles 0,75L

Alcohol: 15% vol.

Acidity: 4,80 g/L (tartaric acid)

Residual sugar: 1,7 g/L

pH: 3,72

Winemaking



Wine ageing: Aged for 20 months in French oak barrels and subsequently bottled for 3 years and 9 months before released into the market

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

Tasting notes



Bigarreau cherry colour. Deep and intense aroma, perfumed. Its most balsamic and fresh profile stands out, where lemon thyme and rosemary accompany ripe red fruit. Tremendously elegant in the mouth, with very subtle and silky tannins, tasty with an outstanding finish that maintains and elevates its red fruit aromas.

Vineyards



Soils: Sandy soils with an average depth of 0.7 m above a layer of calcareous rock

Alt. over sea level: valley bottom at 955 m above sea level, with north orientation

Average age: ungrafted, 155 years.

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: 94 | James Suckling: 94 |

Guía Peñín: 95 | Guía Gourmets: 97

