



DOMÍNIO DE ATAUTA  
RIBERA DEL DUERO

Winemakers: Jaime Suárez and Ismael Sanz

# LA MALA | 2016

A perfect balance between delicacy and power

100% TINTO FINO

## Technical data



**D.O.:** Ribera del Duero  
**Production:** 907 bottles 0,75L  
**Alcohol:** 15% vol.  
**Acidity:** 4,65 G/l (tartaric acid)  
**Residual sugar:** 1,4 g/l  
**pH:** 3,6

## Winemaking



**Wine ageing:** 18 month 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



Black cherry colour. This is an aromatic wine with a wide variety of aromas of herbs, such as lavender, rosemary and camomile, combined with ripe red and black forest fruit and slight hints of coffee and spices. It has a smooth and aromatic mid-palate accompanied by a tannin with an ultra fine granular texture. Good acidity and balance.

## 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 950 m above sea level, with north orientation

**Average age:** ungrafted, 130 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: 96 | James Suckling: 95 | Guía Gourmets: 97

