



DOMINIO DE ATAUTA
RIBERA DEL DUERO

Winemakers: Jaime Suárez and Ismael Sanz

ALBILLO MAYOR | 2022

Our only white wine. The searching for the needle in the haystack

100% ALBILLO MAYOR

Technical data



D.O.: Ribera del Duero
Production: 10.770 bottles 0,75L
Alcohol: 13,5% vol.
Acidity: 6,57 g/L (tartaric acid)
Residual sugar: 1,1 g/L
pH: 3,18

Winemaking

Wine ageing: 6 months on lees in 600L used barrels



Process: Fermented in small stainless-steel tanks with different vinification strategies such as direct pressing, skin maceration or "orange" type, followed by aging on lees in 600 L. barrels of various uses. The final blending combines the best of each of the winemaking processes in a better and more complex blend than any of the winemaking processes alone.

Tasting notes



Floral, with touches of pear and stone fruits on a very mineral and balmy background. Hints of white chalk on a background of lemon thyme and hints of anise. Intense on the mouth, on a great acidity which is very concealed thanks to the work done with the lees to obtain a great creamy and round mouth-feel where the barrel is barely noticeable to leave prominence to the fruit and enhancing the minerality of the limestone rock background of the Atauta Valley.

Vineyards

Soils: Soil compositions are varied, calcareous sands with pebbles, sand or clayey loam, all of them on a calcareous bedrock of different depths, from 0.7 to 2m.



Alt. over sea level: 940 meters

Average age: 135 years.

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

Ratings



Tim Atkin: 93 | Guía Peñín: 94

