



DOMINIO DE ATAUTA
RIBERA DEL DUERO

Winemakers: Jaime Suárez and Ismael Sanz

PARADA DE ATAUTA | 2021

The terroir's elegance in its maximum expression

100% TINTO FINO

Technical data



D.O.: Ribera del Duero
Production: 64,398 bottles 0,75L | 2.767 bottles 1,5L
Alcohol: 15% vol.
Acidity: 4,87 g/L (tartaric acid)
Residual sugar: 1,4 g/l
pH: 3,69

Winemaking



Wine ageing: 12-13 months in french oak barrels: 20% new and 80% used (1 to 5 uses) and 5 months in concrete vats.
Process: Selection of very old vineyards with vines planted on sandy soil with cobbles, which provides a better maturation and a further fruity intensity. The vinification process is carried out in villages using concrete vats.

Tasting notes



Lively deep red cherry colour. Aromatic and very delicate on the nose, with fresh red fruit aromas and notes of violets, thyme and rosemary. On the palate it is fresh and fleshy at the same time, with a considerable concentration of red and black ripe fruit accompanied by silky tannins. Good balance, elegant and subtle, with a fresh and mineral aftertaste.

Vineyards



Soils: Selection of plots of land with sandy soils mixed with cobbles over calcareous rock
Alt. over sea level: 930 to 1000 meters above sea level
Average age: More than 90 years. 80% of +130 years prephylloxeric vines
Climate: Extreme continental climate with Mediterranean characteristics, noted for its long and cold winters and short and hot summers.

Ratings



Wine Advocate: 93 | James Suckling: 91 | Guía Peñín: 94

