



DOMINIO DE ATAUTA
RIBERA DEL DUERO

Winemakers: Jaime Suárez and Ismael Sanz

LLANOS DEL ALMENDRO | 2017

Pure and timeless finesse that wraps your senses in silk and pleasure

100% TINTO FINO

Technical data



D.O.: Ribera del Duero
Production: 1.605 botellas 0,75L
Alcohol: 15% vol.
Acidity: 4,61 g/L (tartaric acid)
Residual sugar: 1,7 g/L
pH: 3,70

Winemaking



Wine ageing: 5 months on lees in 600L used barrels

Process: Double selection (clusters and berries) at the point of entry to the winery. Vinification is carried out with indigenous yeast in open stainless steel vats with a capacity of 1000 l; delicate plunging was performed. Malolactic fermentation is carried out in stainless steel vats.

Tasting notes



Bigarreau cherry color. Intense and incredibly complex wine. Mix of aromas and flavors of ripe red and black berries, combined with balsamic notes of black licorice and hints of bitter almonds. It is elegant and silky on the palate, developing a great and long persistent 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, oriented towards the north

Average age: Pre-phyllloxeric vines more than 150 years old.

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

Ratings



Wine Advocate: 96 | Tim Atkin: 95 | James Suckling: 92 |
Guía Peñín: 97 | Guía Gourmets: 98

