

DOMINIO DE ATAUTA WINERY

D.O. Ribera del Duero

Direction: Ctra. Morcuera s/n

Website: dominiodeatauta.com

Year: 2000

Production: 100.000 bottles



DOMINIO DE ATAUTA
RIBERA DEL DUERO

Located: The Atauta Valley is located at the very beginning of the Ribera del Duero appellation and only 50 km. away from the birthplace of the Duero river in the province of Soria at 1.000 meters above the sea level.

This valley is highly eroded and has a highly diverse variety of soil profiles especially when taking into account its relatively small dimension (4 km long by 1 km wide).

Vineyard: the winery is made up of 15 ha. and controls 30 ha. of vineyards . The years of experience and hard work in this area have helped us to get to intricately know the singular characteristics of each of our more than 500 micro-plot vineyards. Each plot is managed individually maintaining a maximum respect of its unique essence and characteristics.

Alt. from sea level: 980- 1050 m

Climate: This area has a continental climate with a Mediterranean influence that is characterised by very long and rigorous winters and by short and hot summers.

Average rainfall: 430 mm/year

Soils: In the Atauta valley there are a myriad of soil profiles, exposures and orientations to be found that will lend a unique personality and characteristics to the grapes of each particular vineyard. Something that is common to all the plots is that they all have a sandy layer in the top layer of the soils. This sandiness is a key reason why this valley has resisted the onslaught of phylloxera. Apart from this, they all have a calcareous bedrock that lends minerality and complexity to the wines and that act as a barrier to the roots.

Average vine age: pre-phylloxeric. 120 and over 140 years

Pruning system: Goblet

Planting Framework: 1,7x1,7 m

Vines per Ha: 2800 plants/ha

Average production: 2500 Kg/ha

Cultivating: Manual and organic

Grape variety: Tinto Fino

Elaboration: The winery has tanks that have are very different in size and that are made of different materials depending on the particularities of each batch of grapes that is received. This winery has tanks made up of French oak, cement and stainless steel with capacities varying from 1.000 to 10.000 liters.

Our wines: Parada de Atauta, Dominio de Atauta, Llanos del Almendro, Valdegatiles and La Mala.

DOMINIO DE AATAUTA 2015

DESCRIPTION: All the factors that together define the term terroir are closely interwoven in the creation process of this wine. Climate, soil profiles, grape variety, age of vineyards and the human element have all been allied to make this wine.

PRODUCCIÓN TOTAL: 24.090 botellas 0,75l – 900 botellas 1,5l



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VINTAGE REPORT: 2015

VINTAGE CHARACTERISTICS: With hardly any spring frost in the moor areas, 2015 was a hot and dry vintage, which provided the perfect conditions for a quick, but at the same time atypical, maturation due to the lack of temperature difference between night and day. The 2015 vintage wines have a great aromatic intensity (aromas of ripe and fresh fruit), with a lesser structure than the 2014 vintage but with much more elegance and finesse, which without a doubt will be enhanced in bottle ageing.

WINEMAKING DETAILS

GRAPE VARIETY: 100% Tinto Fino

AGEING PROCESS: 16 month 40% new and 60% semi-new French oak barriques

WINEMAKING: The wine is made from a 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 and stainless steel vats. Malolactic fermentation is carried out in wooden tanks and then aged for 12 months in French oak barrels.

VINEYARDS NOTES:

AVERAGE AGE: 100 - 140 years

SOILS: Sandy clay loam that lies over a layer of calcareous rock which is between 0,8 and 1,7 meters deep.

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

TASTING NOTES:

Bright cherry colour. Intensely perfumed with complex aromas of ripe raspberries and blackberries interlaced with lavender, rosemary and chamomile on a delicate backdrop of spices and smoky oak. In the palate it shows excellent balance and energy with red and dark berry flavours followed by floral and delicately spiced nuances. It is a very seductive and balanced wine with beautifully well integrated and fine grained mature tannins that has a very balanced and lingering finish.

FOOD PAIRINGS:

It is a perfect match with red meats, roast lamb and baby goat in particular. Also excellent with sweetbreads, mushrooms, rice dishes such as rabbit paella and risotto, black pudding, hearty stews, mature cheeses and truffles.

ANALYSIS:

ALCOHOL: 15% vol.

TOTAL ACIDITY: 4,53 g/L

RESIDUAL SUGAR: 1.4 g/L.

SCORES:

DOMINIO DE AATAUTA was built in 2000 at Atauta valley which is considered by many to be an ethnographic jewel from a viticulturalist's perspective. Dominio de Atauta winery is part of Avanteselecta, a company which is made up of nine wineries, located in the top denominations of origin. Each one a different personality but all of them with a common goal.

Jaime Suárez oenologist and Ismael Sanz responsible for viticulture.



PRESENTACIÓN: 75cl.

WINERY Dominio de Atauta
AREA DO Ribera del Duero
VINTAGE 2015
VARIETY 100% Tempranillo
AGEING 16 month in barriques