



CONDOMINIO RIBERA DEL DUERO

TYPE: Joven **VARIETAL:** 100% Tempranillo **VINTAGE:** 2016
ALCOHOL: 13,5% **WINEMAKER:** Rafael Rubio

Com: “together” Dominium: “right of ownership”.

This is the perfect name for a wine that comes from a cooperative: in 2001, a group of growers from the Ribera del Duero area, decided to work together and create this modern winery.

WINEMAKING:

Harvest: Hand-picking of selected bunches. The fruit is obtained at its ideal point of maturity by rigorous hand-picking in each vine plot individually. After the grape harvest, the wines are left to macerate for 15 days. Then they are fined and bottled.

COLOUR: : Clear, brilliant, intense picota cherry red with a fine layer of blueish tinges.

AROMA: Intense, very fresh red fruit, strawberry, raspberry.

PALATE: Light and pleasant. Rounded tan- nins, persistence in good balance with acidity.

The region is characterised by a largely flat, rocky terrain and is centred on the town of Aranda de Duero, although the most famous vineyards surround Peñafiel and Roa de Duero to the west.

Geologically, tertiary sediments, consisting of gently lenticular layers of silty or clayey sand, alternate with layers of limestone, marl and chalky concretions. The Duero valley, formed during the Miocene period, has a flat, rocky, gently undulating terrain, ranging from 911 m down to 750 m above sea level. The Ribera del Duero has moderate to low rainfall (450 mm per year) and is exposed to quite extreme climatic conditions; long, dry summers with temperatures of up to 40 °C are followed by hard winters during which temperatures may fall as low as -18 °C. There are also marked variations in temperature within each season. The climate is continental and Mediterranean, with more than 2,400 hours of annual sunlight.

TASTING NOTES

THE REGION: RIBERA DEL DUERO





CONDOMINIO RIBERA DEL DUERO

TYPE: Roble **VARIETAL:** 100% Tempranillo **VINTAGE:** 2016
AGING: 4 months **ALCOHOL:** 14,5% **WINEMAKER:** Rafael Rubio

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WINEMAKING:

Harvest: Hand-picking of selected bunches.

Variety: 100% Tinta del Pais. (tempranillo).

Time in Barrel: 4 months (American oak barrels).

The fruit is obtained at its ideal point of maturity by rigorous hand-picking in each vine plot individually. After the grape harvest, the wines are left to macerate for 25 days, and then put into selected American oak barrels for ageing over 4 months. They are constantly monitored in the barrels, which are refilled frequently. Finally, they are fined and bottled.

COLOUR: : Clear, brilliant, intense cherry red with a fine layer of violet tinges.

AROMA: Intense fresh red fruit, strawberry, raspberry, currant, in perfect ensemble with the wood, together with balsamic and spicy tones and slight toasted undertones.

PALATE: Rounded tannins that provide fineness and persistence in good balance with the acidity.

TASTING NOTES

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CONDOMINIO RIBERA DEL DUERO

TYPE: Crianza **VARIETAL:** 100% Tempranillo **VINTAGE:** 2013
AGING: 12 months **ALCOHOL:** 14,5% **WINEMAKER:** Rafael Rubio

Com: "together" Dominium: "right of ownership".

This is the perfect name for a wine that comes from a cooperative: in 2001, a group of growers from the Ribera del Duero area, decided to work together and create this modern winery.

WINEMAKING:

Aromatic and complex wine which combines intense fruit flavours with tones that are balsamic, spicy and lightly toasted. Pleasant, full-bodied and persistent in the mouth.. The fruit is obtained at its ideal point of maturity by rigorous hand-picking in each vine plot individually.. After the grape harvest, the wines are left to macerate for 30 days, and then put into selected French and American oak barrels for ageing over 12 months. They are constantly monitored in the barrel, with racking taking place in spring and autumn, the barrels being frequently refilled.

Finally, they are fined and bottled.

COLOUR: : Clear, brilliant, intense picota cherry red. Smooth.

AROMA: Intense red fruit with shades of black fruit, perfectly assembled with aromas coming from the ageing in barrels; vanilla, clove, cacao and undertones that are balsamic and lightly toasted.

PALATE: Fleshy and powerful. Rounded tannins providing subtlety and persistence in good balance with the acidity. Agreeable and complex

TASTING NOTES

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CONDOMINIO RIBERA DEL DUERO

TYPE: Reserva **VARIETAL:** 100% Tempranillo **VINTAGE:** 2012
AGING: 18 months **ALCOHOL:** 14,5% **WINEMAKER:**

Com: "together" Dominium: "right of ownership".

This is the perfect name for a wine that comes from a cooperative: in 2001, a group of growers from the Ribera del Duero area, decided to work together and create this modern winery.

WINEMAKING:

The vineyards has been chosen where the best clusters are selected to make this exclusive wine are carefully harvested by hand. These vines have a very low production, and never exceed 3,000Kg per hectare. This means we obtain fruit with marked characteristics of the production area's terroir. After the grapes were harvested, the must was macerated for 35 days. Then it was placed in barrels made of French oak from the finest coopers, without being clarified or filtered, where it aged for 18 months. We took great care of the wine while it was in the barrels, regularly conducting Batonage, topping it and racking it in the spring and autumn. Finally, the wine was fined with egg white prior to being bottled.

TASTING NOTES

COLOUR: : Vivid cherry red core, exhibiting a thin layer of maroon shades. Full-bodied and brilliant.

AROMA: After breathing in the wine glass, black fruit: black currant, blueberry and blackberry, fruit compote, cacao, chocolate, subtle dark-roasted aroma, pepper and clove.

PALATE: Powerful, fleshy, round, sweet grape tannins, and smooth.

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