

Dominio Del Soto

2018 Crianza

Ribera del Duero



Established in 2005, Dominio del Soto is based in Sotillo de la Ribera, at the heart of the Ribera del Duero wine region in the province of burgos in Spain. With 16 hectares of organically grown vineyards, Dominio del Soto combines terroir and knowhow in a traditional manner to create and barrel-age its Roble and Crianza wines.



Winemaker Notes

The wine is very dark and dense ruby red with purple tints. Aromas of intense black fruit such as blackberry and blackcurrant, laced with spicy aromas of thyme and mocha. The palate is concentrated with remarkable roundness, juicy fruit and spicy aromas of licorice and cinnamon. Velvety tannins weave through a fruity, oak finish with flavors of dark berries and vanilla.

Vineyard

The vineyards are planted on old terraces lying at an altitude of 850-900m above sea level. With deep clay-limestone and marl-limestone soil.

Winemaking

Harvesting is carried out by hand and transported in 20kg crates. Vinification takes place in concrete tanks with cold pre-fermentation maceration. The wine spends 4-6 weeks in vat. It is then aged in oak barrels for 12 months, followed by concrete tanks.

Varietal Composition:

100% Tempranillo

Region/Appellation:

Castilla Y León/
Ribera del Duero

Alcohol by Volume:

14.5%

Aging:

The wine is matured in concrete tanks and French oak barrels for 2 to 4 years.

Serving Temperature:

17°C-18°C. Decanting 1-2 hours before serving is recommended.

Drinking Window:

Now through 2032

Food Match:

Pairs perfectly with roast leg of lamb or grilled rib eye with a pepper sauce.



ORGANIC