

Dominio Del Soto

2019 Tempranillo

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 a very dark Bordeaux-red with purple tints. The nose is very expressive with aromas of ripe wild fruits such as blackberry and blackcurrant and light oaky aromas of cocoa and vanilla. The palate is very round on entry with a lovely rich character, silky tannins and good concentration. The subtly oaky finish reveals fruity and spicy aromas.

Vineyard

The vineyards are planted on old terraces lying at altitude (850-900m above sea level). Deep clay-limestone and even marly-limestone soil.

Winemaking

Harvesting is carried out by hand and the grapes transported in crates of 20kg. Vinification takes place in stainless steel vats with cold pre-fermentation maceration and a long vatting period of over 4 weeks. The wine is partly aged in stainless steel and partly aged in French oak barrels for 3-6 months.

Varietal Composition:

100% Tempranillo

Region/Appellation:

Castilla Y León/
Ribera del Duero

Alcohol by Volume:

14.5%

Serving Temperature:

16°C-18°C.

Decanting 1-2 hours
before serving is
recommended.

Drinking Window:

Now through 2027

Food Match:

The wine goes well with
Mediterranean
appetizers: a platter of
Iberico ham, tapas or
grilled vegetables



ORGANIC