



DOMINIO
BASCONCILLOS

Family Wines

High Vineyards



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Since 2004 Dominio Basconcillos works the field under the criteria of sustainable viticulture. The height of the vineyard, a privileged orography with extreme differences in temperature, the ventilation and the air purity, and the low yields in constant searching of excellence, allows us to obtain a grape of exceptional quality.

José María Basconcillos. Owner

RIBERA DEL DUERO
Denominación de Origen



Vintage: 2018

Type of Wine: Red Wine with barrel.

Appellation: D.O. Ribera del Duero

Varieties: 100% Tinta del País or Tempranillo.

Vineyards: Located at 980 meters of altitude.

Soil Type: Calcareous.

Alcoholic Degree: 15% Vol.

Ageing: 8 Months in new French Oak Barrels.

Bottling Date: March 2019

Number of Bottles: 30.000 bottles

Vintage 2018:

Winter and spring with abundant rainfall providing the vineyard with optimal water reserves to face the typical hot and dry summer at this altitude levels. A maturation end without rains and with great thermal oscillations, presented a late harvest, concentrated and excellent quality. Dominio Basconcillos “Finca de Altura” shows a fine nose where the fruity character typifies the highest selected soils, dominating the red fruits and subtle roasted nuances. Fresh and elegant mineral touch in the mouth.

Vinification:

Harvest by hand in 12 kilo plastic crates and selection by hand at the reception hall. Wine making process by gravity. Cold prefermentative maceration for 5 days at 5°C. Spontaneous alcoholic fermentation at 20-24°C. Malolactic fermentation at 20°C in Inox vats and 8 months ageing in French oak barrels at 12°C and 75% humidity. Lees sterred every 15 days.

Tasting Notes:

Cherry red color of high layer, its violet rim shows its perfect condition of youth. On the nose, fine ripe varietal aromas of fine ink. Raspberry, currants, blackberries and undergrowth notes that integrate seamlessly with fine and elegant torrefacts of their 8 months in new barrels. In aeration mineral notes from stone to rifle of the high altitude and its soils appear Limestones that make it even more complex if possible. In the mouth it surprises with its exceptional kindness, Its passage in the mouth is wide, fleshy and of exceptional acidity. Harmonious ripe and soft tannins that fill the palate with sensations nice. The fruity aromas typical of the variety are maintained in retronasal.

Pairing:

The best ally of the Mediterranean diet. Iberian sausages, grilled meat, lamb and roast pig. Due to its quality maturity and freshness, it perfectly matches with fatty fish, such as salmon and turbot.

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