



DOMINIO ROMANO
RIBERA DEL DUERO



DOMINIO ROMANO 2011

A new concept of Tinto Fino expression in the Ribera del Duero

Dominio Romano was created as a tribute to the Romans who introduced the cultivation of the wine to the region more than 2000 years ago. Our vision is very clear: to transmit the character of the Tinto Fino variety from the best vineyard sites of the region into the wineglass at its purest. To enjoy the juice of Ribera del Duero is to enjoy a piece of history, with roots deep in the Dominio Romano.



100% Tinto Fino



Cold skin maceration during 8 days. Alcoholic fermentation in stainless steel vats for 12 days at 28°C. A total maceration period of 31 days.



Aged for 14 months in 2 and 3 year old 400 l. barrels of French oak.



Dark red colour



On the nose, it has an intense fruity aroma of red fruit jam and some toffee notes.



On the palate it shows intense fruit combined with nice volume and some balanced, ripened and smooth tannins confirming the good ripeness of the vintage. It finishes with a long and elegant character.



Serve at 16-18°C. Decanter before serving.



8.697 bottles (75cl) & 70 magnums



Grilled meat and wild mushrooms



Stored under the right conditions, the wine will develop positively during the next 8 years.

EL VIÑEDO.

Grape:	100% Tinto Fino
Age:	Average of 30 years
Trellis system:	Gobelet
Soils:	white sand on limestone and marl concretions
Vegetative cycle rainfall:	low
Harvest:	October

WEATHER DURING THE VEGETATIVE CYCLE.

The year began with a slightly colder winter than usual with minimum temperatures of minus 11°C., contrasted by a much warmer spring start, reaching average temperatures being 3 degrees higher than usual. In spite of that we found mild spring frosts in April and May though with little impact in the vineyard.

In early summer this tendency changed with a rather fresh July mainly during maximum temperatures. During August and September the tendency went to high heat causing an anticipation of the vine cycle and good conditions for the maturation of the grape. In terms of precipitation the balance is a dry year with 100 mm less rain than the average historic but well distributed which has not created many problems related to the water stress level in the vine. Highlighting the hails storms on the 11th , 29th and 30ieth of May, that affected in different levels some of our grape suppliers.

WEATHER DURING THE HARVEST.

We consider the grape harvest 2011 in the Ribera del Duero as exceptionally healthy and of very high quality. This year the vine began its cycle with promptitude having a quick rotation, a good ground water condition as a result of sufficient winter rain and high spring and summer temperatures also accelerated due to the low precipitations during this time.

The grapes reached the harvest with a medium-high alcohol level, a well balanced acidity and a very high level of color and phenolic maturity and with good quality tannins. The 2011 wines are of violet color with blueish reflexes, a mature nose, intense and rich with black and red fruits in perfect ripeness and a palate that is well balanced between alcohol, acidity and tannins with a great tannic potential of high quality.

The 2011 harvest offers us grand wines with a large aging potential.

	Alcohol.	14.%	VA.	0,55 g/l	Sugar.	<2 g/l
	TTA.	5,5 g/l	pH.	3.75	SO₂T.	39

The wine is bottled without stabilization and with a minimum of filtration.
The wine might contain some natural bottle sediments.

