



DOMINIO ROMANO
RIBERA DEL DUERO



RDR 2011

The Dominio Romano challenge

This wine reflects a unique expression of the vineyard: Lucio's Vineyard. In the coolest zone of the Ribera you find this vineyard of an incomparable *terroir*: layers of white sand on limestone/marl concretions. These characteristics enable us to obtain smaller and more concentrated grapes; as the vines must fight to find sufficient water to survive. *Terroir*, roots, drainage, thermal contrasts, maturation, aroma, concentration... the **R** factor.



100% Tinto Fino



Pre-fermentation cold skin-maceration for 7 days. Alcoholic fermentation in stainless steel vats for 10 days at 30°C. A total maceration period of 27 days.



Aged for 13 months in new 400 l. French and Hungarian oak barrels.



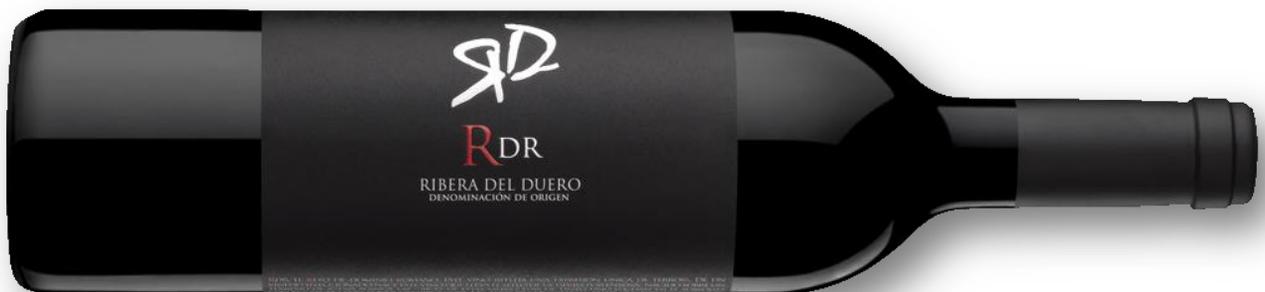
Dark red



Intense fruity aroma reminiscent of black fruit confiture combined with balsamic notes



On the palate the wine is potent and balanced with great structure and a predominance of the fruity characters. Finishes clean and fresh.



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



2.546 bottles and 30 magnums



Cured and game meat



Stored in good conditions, the wine will develop positively during the next 10 years.

THE VINEYARD:

Grape:	100% Tinto Fino
Age:	Average of 80 years, also including vines of more than 120 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 30th 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.	14,5%	VA.	0,65 g/l	Sugar.	<2 g/l
	TTA.	5,7 g/l	pH.	3,7	SO₂T.	60

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

