

Dominio Romano RDR

COUNTRY

Spain

REGION

Ribera Del Duero

GRAPE

100% Tinto Fino

VINTAGE

2016

ABOUT THE DOMAINE

Dominio Romano was established in 2005 when the owners of Parés Baltà and Gratavinum – brothers Joan and Josep Cusiné and their winemaking wives M^aElena Jiménez and Marta Casas – decided to initiate a project in Ribera del Duero. Selecting the finest old and wild Tinto Fino vines in the best terroirs of the region, and farming with the utmost respect for the environment and tradition, the Cusiné family produces wines that transmit the character of the autochthonous grape.

WINEMAKING

A wine that reflects the unique expression of the terroir of the Lucio Vine. A white sandy vineyard with a profound gravel layer situated in the Pago de Carronda (the freshest zone of the Ribera del Duero). The particularities of that vineyard, one of the oldest of the region, allow to obtain smaller and more concentrated berries because the vines suffer a lot in search of water which they need in order to survive. Alcoholic fermentation in stainless steel vats for 10 days at 30°C. Aged for 13 months 400L barrels of French and Hungarian oak. Bottles with minimal filtration. The average age of the variety vines are 80 years, with some parcels being up to 150 years old.

TASTING NOTES

Dark red colour. Intense fruity aromas reminiscent of black fruit confiture combined with balsamic notes. Potent and balanced on the palate with great structure and a fruity predominance. Finishes clean and fresh. Suggested food pairings: cured and game meat.



TECHNICAL NOTES

Alcohol by volume
14.5%

Vegan