

DOMINIO DEL BENDITO

Producer Name: Dominio del Bendito
Wine Name/Brand: Las Sabias (red wine)
Wine Vintage: 2018
D.O. Toro

Vintage & harvest overview:

Harvested by hand, in small 12 kg cases.

Vineyard information:

Las Sabias is only sourced from ungrafted and phylloxera free vines, non irrigated, old to very old Tinta de Toro, in pago La Jara and highlands of Valdefinjas.

All the plots are 45 years old minimum up to 80 years old.

The soil is mostly sandy on the surface with a variable proportion of pebble stones, over chalks and clays.

The vineyard It is located at 720 m altitude, in the old terraces formed by the Duero river. The climate is continental with a light influence from the Atlantic Ocean.

Grape Varieties:

100% Tinta de Toro, maximum yield 2.000- 3.000 Kg/hectare.

Farming:

Organic since 2004.

The vineyard is cultivated traditionally and all vines are unirrigated bush plants.

We pay great attention and special care to manage canopy throughout the growing season, to obtain the highest standards of quality grapes and a balanced vineyard.

Wine vinification/production methods:

Fermentation and maceration take place in small deposits (3.000 to 6.400 liters) of concrete with epoxy: I prefer the result of the concrete-epoxy rather than stainless steel tank. It usually lasts from 20 to 28 days and it is fermented with indigenous yeast.

Piegages and remontages are used more or less frequently. There is more extraction naturally than El Primer Paso: the grapes are more concentrated and tannic. Las Sabias is matured for 16-18 months in 100 % French oak barrels of 225 liters and few ones of 500 liters.

20% up to 40% are new barrels depending on the vintage.

We work with the lees during the first months, to enhance complexity and roundness.

Bottled at the property, once per year, one unique batch, by professionals on the filtering-bottling. Light filtration at low pressure to insure stability and a better aromatic pureness.

The bottles will be hold in our cellars for another 12 months at least.



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Wine tasting notes: Tasted next to the 2017, the 2018 Las Sabias stole the show. It has ripeness, depth and complexity, and the palate feels very harmonious in the Titán XL style. It's still a baby that needs a little bit of time to polish its tannins, and it should develop for a long time in bottle.

16.016 bottles produced and 210 magnum

Pairing: Wild boar, red meats, wild game, roasts, duck.

RP Wine Advocate: 94

Alcohol: 16.54 % VOL

Residual sugar: 4 g/l

pH: 3.97

Total acidity: 4.53 gr/l tartaric acid

Volatile Acidity: 0.77 g/l

Total Sulphites: 32 mg/l

Organic wine with, we achieved certification on 2019 vintage.

Packing details: 0,75 L - 12 bottles - case dimensions 51 x 31 x 16,5 -
Pallet 56 cases, 965 kg - 113,5 x 101,5 x 149

