

Dominio de Cair

D.O. Ribera Del Duero

Cruz Del Pendón 2018

After devoting his life to Bodegas Luis Cañas, the family winemaking cellar in Rioja Alavesa, and later to Bodegas Amaren in Samaniego – built to honour the memory of his mother – winegrower Juan Luis Cañas embarked on the challenge of setting up a new project in Ribera del Duero. Together with Rioja, Priorat and Jerez, Ribera del Duero is considered one of Spain's most prestigious and notorious wine growing regions. After a long search to find the right terroir and vineyards, Juan Luis settled on La Aguilera, a small hamlet in the northern part of the DO, rich in old vines planted in calcareous-clay, sandy and gravel rich soils at an altitude of 800-950 meters above sea level. Focused on quality rather than quantity, Dominio de Cair applies a balanced and rational viticulture in its 110 hectares of controlled and/or owned vineyards, based on a maximum respect for the environment with yield controls and modern facilities in order to obtain great wines that express the essence of the terroir where they originate.

The harvest

Ribera del Duero registered in 2018 the second largest harvest in its history. It took place after a 2017 of heavy frosts that caused the worst drought in history, when there was a loss of up to 60% of the harvest. 2018 was a year in which the rain arrived at a later stage, but when it did the rainfall was higher than the average. In terms of temperatures, it has been a fresh campaign without extremely high temperatures in July and August allowing for a good vegetative development of the plants which together with the good water balance in the soil has helped the vineyards produce large amounts of grapes. Slight rainfall by the end of the harvest also allowed for exceptional maturation making it easier to extract the compounds from the grapes.

Vinification

Vino de Paraje, Patch wine from "Pago de la Cruz". Grapes are picked by hand and placed in small crates. The first and important selection process of the grapes is in the vineyard. Upon entering the winemaking cellar, bunches undergo another manual selection and then individual grapes are sorted based on their weight. Following this double selection process, they are de-stemmed and crushed before undergoing alcoholic fermentation in wooden oak vats.

The ageing

After its primary fermentation, malolactic fermentation takes place in 500L new French oak barrels for 18 months. Limited production of 6.024 bottles.

Tasting notes

Colour: Black cherry with violet hues around the rim. Very good depth of colour and brightness.

Nose: The nose is pleasantly intense, with a good balance between fruit and wood, with harmonious touches of fine wood, leather and black chocolate. Compote black fruits and spices, vanilla, cloves and liquorice. Pleasant dairy nuances appear.

Palate: Its taste is ample, complex and powerful. Roasted and spicy tones also appear, with the ripe fruit. Silky smooth mouth feel with sweet tannins and a very long finish.

Food pairing: This wine pairs well with roasted and suckling lamb, grilled red meat, in sauces or stewed as well as with aged cheeses.



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Technical data

Varietals	100% Tempranillo.
Vine Age	More than 60 Years Old.
Vineyards	Patch wine from 4 parcels: La Cruz, la Nava, Galón and Eustasio. Unique within the golden triangle, since there has no been parcel concentration.
Fermentation Temperature	26°C
Fermentation & Maceration Period	41 Days
Barrel Composition	French Oak.
Barrel Age	New and 1 year.
Time in Barrel	18 Months.
Time in Bottle	At least 12 months
Alcohol content (vol)	15% vol
Acidity total (gr/l)	5,01 g/L
pH	3,6
SO2 free (mg/l)	40mg/L
Residual sugar (gr/l)	0,39 g/L
Suggested serving temperature	14-17°C
Winemaker	Alvaro Izquierdo



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