

# Dominio de Cair

*D.O. Ribera Del Duero*

## Pendón De La Aguilera 2019

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

The agronomic year began with a very dry winter, without snowfall, in which the temperatures of January and February have been very low and the plant has had a good hibernating vegetative stop. In the middle of July there are some summer storms that come very well at the vegetative level. August is very dry and the vineyard begins to suffer severely water stress until the previous days of October when the harvest started.

### Vinification

The grapes come from 5-6 small plots of vineyards with an average age of 90 years. Grapes are handpicked and placed in small crates. Upon entering the winemaking cellar, the small bunches undergo a manual selection and then individual grapes are sorted based on their weight. Following this double selection process they are destemmed before undergoing alcoholic fermentation in 7.000kg wooden oak vats for 7 days at 24°C. After malolactic, batonage is carried out on fine lees during 2 months. The vineyards are located between 820-870 meters above sea level. Soils are sandy loam and clay, yield per hectare of max 1500 kg/ ha.

### The ageing

After its primary fermentation, malolactic fermentation takes place in new French oak barrels and ageing then continues for 16 months. Limited production of 3.400 bottles in 0,75l. and 150 Magnum and 30 double Magnum.

### Tasting notes

**Colour:** Very dark cherry with violet hues around the rim. Very good depth of colour.

**Nose:** The nose is intense, with a great balance between fruit and wood, with touches of cedar box, leather and spicy chocolate. Compote black fruits and vanilla, cloves and liquorice. Pleasant, complex dairy nuances.

**Palate:** Its taste is ample, complex and powerful, with an excellent balance. Roasted and spicy tones also appear, well assembled with the ripe fruit. Silky smooth mouth feel with sweet tannins and a very long, lingering finish backed by good acidity.

**Food pairing:** This wine pairs well with roasted and suckling pork, lamb, red meat and all types of game, meat stews as well as with young and ripe cheeses.

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## Technical data

Varietals	100% Tempranillo.
Vine Age	More than 60 Years Old.
Vineyards	A selection of 5-6 small plots planted around 1920.
Fermentation & Maceration Period	7 days at 24°C, 13-18 days for colour extraction
Barrel Composition	French oak.
Barrel Age	New and 1 year.
Time in Barrel	16 Months
Time in Bottle	20 Months.
Alcohol content (vol)	15% vol
Acidity total (gr/l)	5,3 g/L
pH	3.53
SO2 free (mg/l)	61mg/L
Residual sugar (gr/l)	0,46 g/L
Suggested serving temperature	16°C
Winemaker	Alvaro Izquierdo



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