

Dominio de Cair

D.O. Ribera Del Duero

Selección La Aguilera 2020

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

2020 is a vintage of great interest, yielding genuine wines; contained alcoholic degree, fresh, medium-bodied wines with lots of red fruit. Weather conditions were very favourable, without incident and abundant rains in spring yielding a short cycle year. The summer was hot and dry but subsoil water reserves played in our favour with good night/ day thermal contrast in La Aguilera at 800-900 meters altitude where most vineyards are located. Older age vines played a role, providing greater resistance to drought with low yields, completing the ripening cycle without setbacks and ten days earlier than usual. The harvest started September 24th, ending October 11th.

Vinification

Vino de pueblo or village wine from La Aguilera vineyards exclusively. Grapes are harvested using small crates of 9kg. Double sorting table selection but first the clusters are sorted by hand in the vineyard. Following both processes, they are de-stemmed and crushed before alcoholic fermentation in small stainless steel deposits. The average age of the vines is 45 years old, located between 820-870 meters above sea level. Sourced exclusively from vineyards in the village of La Aguilera and all property of the estate. Soils are sandy loam and clay, yield per hectare of max 3.000 kg/ ha.

The ageing

After its primary fermentation, malolactic fermentation takes place in vats. The wine spends 14 months in French and American oak, first, second and third use barrels to avoid overwhelming the wonderful fruit. It later spends at least 12 months in the bottle to round-out its ageing.

Tasting notes

Colour: Black cherry-red with good depth of colour.

Nose: An intense nose of fine wood, leather, cigar box, dark chocolate & fruit combine with sweet tannins to produce a beautifully balanced, elegant red wine.

Palate: Full and powerful on the fore-palate with good balance. A fleshy, juicy mouth feel with sweet tannins. Long, lingering finish.

Food pairing: This wine pairs well with tapas dishes, grilled red meats, red and white meat dishes in sauce and hard cheeses. Any Tepanyaki mineral coal bbq.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo
Vine Age	Average 45-50 Years Old. Unique within the golden triangle, since there has no been "parcelaria" or parcel concentration.
Vineyards	
Fermentation Temperature	24°C
Fermentation & Maceration Period	28 Days.
Barrel Composition	French and American Oak.
Barrel Age	2-3 years old barrels.
Time in Barrel	14 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,47 g/L
pH	3,61
SO2 free (mg/l)	30mg/L
Residual sugar (gr/l)	1,5 g/L
Suggested serving temperature	14-15°C
Winemaker	Alvaro Izquierdo



MUNDUS VINI
GOLD - 2024
Germany



DECANTER - 2023
UK



JAMES SUCKLING
- 2023 USA



GUÍA PEÑÍN -
2023 Spain