

Dominio de Cair

D.O. Ribera Del Duero

Selección La Aguilera 2021

Dominio de Cair is Familia Luis Cañas' new project in Ribera del Duero. 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 90 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 summer was mild, without excessively high temperatures and there was no rainfall during the months of July and August, however, the vineyard was able to vegetate very well thanks to its water reserves. At the end of September, night temperatures dropped considerably, increasing the thermal amplitude, which helped to advance the phenolic and alcoholic ripening of the grapes. 2021 has been a shorter vintage in production due to the effects of the storm "Filomena" and the summer drought. We are talking about a vintage with a great balance between maturity and alcoholic strength and thanks to the work carried out in the field (early thinning ...) a correct phenological maturity has been reached and damage due to rot and powdery mildew has been avoided.

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 not 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



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