

Dominio de Cair

D.O. Ribera Del Duero

Tierras De Cair 2020

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

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

Grapes are picked by hand and placed in small crates, the first careful selection process 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 new French oak barrels for 18 months. Bottled in June 2013 with a limited production of 6,000 bottles.

Tasting notes

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

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

Palate: Its taste is ample, complex and powerful, with a good 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; all complemented with good acidity.

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

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo.
Vine Age	More than 75 Years old in Quintana del Pidio and La Aguilera.
Fermentation Temperature	24°C
Fermentation & Maceration Period	42 Days.
Barrel Composition	French Oak.
Barrel Age	New.
Time in Barrel	18 Months.
Time in Bottle	At least 18 months.
Alcohol content (vol)	15% vol
Acidity total (gr/l)	5,23 g/L
pH	3.59
SO2 free (mg/l)	131 mg/L
Residual sugar (gr/l)	0,39 g/L
Suggested serving temperature	14-17°C
Winemaker	Alvaro Izquierdo



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