

Dominio de Cair

D.O. Ribera Del Duero

Cair Cuvée 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

Grapes are picked by hand and placed in small crates. Upon entering the winemaking cellar, the bunches undergo a manual selection and then individual grapes are sorted based on their weight. Following this double selection process, they are de-stemmed and fermented in stainless steel deposits.

The ageing

The wine is aged in French and American oak barrels for 10 months. It later spends at least 6 months in the bottle to round-out its ageing.

Tasting notes

Colour: High layer and brilliant look; the colour is garnet in the centre and cherry around the edges.

Nose: Complex variety of aromas that combine to give us an intense, sophisticated wine. Initially one can find very ripe berry fruits, faint smoke, raisins and liqueur. After a certain amount of aeration, cinnamon and jam notes surface.

Palate: Full, with a good presence of tannins, although these are offset by its glycerine-like character, resulting in a fleshy feel. Long lasting and lingering.

Food pairing: Roasts, lamb dishes, stews, game and cured ham as well as cheese.



AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	85% Tempranillo, 15% Merlot.
Vine Age	Average 20-25 years old. Unique within the golden triangle, since there has not been "parcelaria" or parcel concentration.
Vineyards	
Fermentation Temperature	25°C
Fermentation & Maceration Period	24 Days
Barrel Composition	60% French & 40% American. Oak
Barrel Age	1-3 years old
Time in Barrel	10 Months.
Time in Bottle	Minimum 6 Months
Alcohol content (vol)	14.5% vol
Acidity total (gr/l)	5,1 g/L
pH	3.7
SO2 free (mg/l)	89mg/L
Residual sugar (gr/l)	0,3 g/L
Suggested serving temperature	16°C
Winemaker	Alvaro Izquierdo



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Germany



DECANTER - 2024
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WINE
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2024 USA



GUÍA PEÑÍN -
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