

Dominio de Cair

D.O. Ribera Del Duero

Las Matillas 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

Manual harvest in 11 kg boxes. Pre-fermentative maceration in a cold room (5°) to enhance the expression of the fruit in the wine. Double sorting table. Alcoholic fermentation in concrete tanks. First, the Albillo (at its optimal moment of maturation) and later the Tempranillo is incorporated into that tank. This co-fermentation of varieties helps to achieve a very particular nose and to fix colour. Malolactic fermentation in a concrete tank and subsequent aging for 12 months in 500-liter French oak barrels and in a concrete tank.

The ageing

12 months in 500 L French Oak, and concrete tanks

Tasting notes

Colour: Intense red cherry, well covered, with violet tones on the layer.

Nose: On the nose it is complex, highlighting the combination of white flowers, red and black fruit with the aromas of scrubland. It authentically reflects the typicality of the area thanks to its floral notes and its acidity, as the result of the altitude

Palate: The result is a fresh, genuine and complex wine, with great volume on the palate, well structured and elegant, with a long and persistent finish.

Food pairing: Ideal to be paired with all kinds of stews, red meat, game, lamb, Iberian ham or cured cheeses.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	95% Tempranillo 5% Albillo Farm located in La Aguilera on a south-facing slope, at an altitude of 850 meters, surrounded by pine forests, holm oaks and a lot of scrubland. The vineyard was planted in 1930 interspersing Tempranillo vines with Albillo Mayor. Clay soils.
Vineyards	
Fermentation Temperature	20°
Barrel Composition	100% French Oak.
Barrel Age	new
Time in Barrel	12 Months.
Time in Bottle	16 months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	4,8 g/L
pH	3,72
SO2 free (mg/l)	100
Total Sulphites (mg/L)	27 mg/L
Residual sugar (gr/l)	1,8 gr/L
Winemaker	Alvaro Izquierdo