

TIERRAS DE CAIR

Reserva

BODEGAS DOMINIO DE CAIR



VARIETY

100% TEMPRANILLO

VINEYARD

Vineyards over 75 years old located in La Aguilera and Quintana del Pidio at an altitude between 820 and 850 meters.

Soil: gravel where the vine finds limitations for its vegetative development. Ideal conditions for obtaining excellent quality grapes.

CHARACTERISTICS OF THE 2018 VINTAGE

The 2018 vintage was characterized by very localized frosts, abundant rainfall and cool temperatures. All this delayed the vegetative cycle during the spring. This was offset from the second half of July to mid-October, as high temperatures and low rainfall were experienced, favoring the ripening process of the grapes.

Harvest date: 05/10/2018

ELABORATION

Manual harvest in boxes of 11 kg. Selection of grapes on a double selection table. Alcoholic and malolactic fermentation in stainless steel tanks, subsequent aging in French oak barrels for 18 months and a minimum stay in the bottle before going on the market of additional 18 months.

TASTING NOTES

Red cherry, with a very high layer. Intense, complex and persistent. Its aromas of black fruit and balsamic nuances that are very characteristic of Tempranillo from old vines in this area stand out. Its great complexity comes in part from the diversity of the soils of those small estates selected for this wine. Clay-calcareous, sandy and stony soils. Soils that give the wine great minerality and volume. Ample, long finish, with balsamic memories that give it freshness and elegance.

High aging potential.

Service temperature 14°C to 16°C

Alcohol content 15%

