WINEMAKERS'S NOTE

Parada de Atauta is not Dominio de Atauta's "second vin". This wine has been designed from a selection of exclusive vineyards. It has a unique personality with a more youthful and casual profile. With a lot of fruit and an incredibly silky and elegant palate.

Jaime Suárez, enólogo

Ismael Sanz, responsable de viticultura

PRODUCTION: 58.032 bottles 0,75l | 900 bottles 1,5l

GRAPE VARIETY: 100% Tinto Fino

WINE AGEING: 14 month 40% new and 60% semi-new French oak barriques

ALCOHOL: 14,5 % Vol.

Total acidity: 4,99 G/l (tartárico) · Residual sugar 1,5 g/L. · pH: 3,67

WINEMAKING: The wine is made from a selection of very old vineyards with vines planted on sandy soil with cobbles, which provides a better maturation and a further fruity intensity. The vinification process is carried out in villages using concrete and stainless steel vats. Malolactic fermentation is carried out in wooden tanks and then aged for 12 months in French oak barrels.

TASTING NOTES: Lively deep red cherry colour. Aromatic and very delicate on the nose, with aromas of fresh red fruit and notes of violets, thyme and rosemary. On the palate it is fresh and fleshy at the same time, with a considerable concentration of red and black ripe fruit accompanied by silky tannins. Good balance, elegant and subtle, with a fresh and mineral aftertaste.

VINEYARDS

Average age: 90 and 100 years.

Alt. from sea level: 1000 m above sea level in a moor area.

Soils: Selection of plots of land with sandy soils mixed with cobbles over

calcareous rock

Climate: Extreme continental climate with Mediterranean characteristics, noted for its long and cold winters and short and hot summers.

VINTAGE CHARACTERISTICS: 2018 has been a vintage full of surprises: Spring frosts suggested another difficult year, but the amount of water accumulated during the winter allowed the vines to recover and sprout well... and surprisingly, with lots of grapes. A cold and late cycle heralded a very late harvest, synonymous in the area with a complicated vintage, but an unusually warm and dry September and October allowed for perfect harvest conditions.





Bodegas Dominio de Atauta is located in the heart of the Atauta Valley, a small area of Ribera del Duero in Soria, marked by three elements: great diversity of soils and depths, altitudes of up to 1,000 metres and the presence, as a common denominator, of limestone bedrock at depth. All this results in great wines from Ribera del Duero that transmit all the potential and unique personality of a very special valley. Dominio de Atauta owns 21 hectares of its own vineyard and 22 hectares of controlled vineyard, managing close to 600 plots in the Atauta Valley, which represents 85% of the pre-phylloxera vineyard in the area over which it develops a viticulture in which only organic products respectful of the environment are used and carrying out the work in the most sustainable way possible