

DOMINIO ROMANO

RDR

2014



Grape Varietals ABV 100% Tinto Fino 14.5%

Soil Type

White sand on limestone

80 years, some parcels are 150 years old

Vinification

Alcoholic fermentation in stainless steel vats for 10 days at 30°C. Aged for 13 months 400L barrels of French and Hungarian oak. Bottles with minimal filtration.

History

Dominio Romano was established in 2005 when the owners of Parés Baltà and Gratavinum - brothers Joan and Josep Cusiné and their winemaking wives MaElena Jiménez and Marta Casas - decided to initiate a project in Ribera del Duero. Selecting the finest old and wild Tinto Fino vines in the best terroirs of the region, and farming with the utmost respect for the environment and tradition, the Cusiné family produces wines that transmit the character of the autochthonous grape.

Tasting Notes

Dark red colour. Intense fruity aromas reminiscent of black fruit confiture combined with balsamic notes. Potent and balanced on the palate with great structure and a fruity predominance. Finishes clean and fresh. Suggested food pairings: cured and game meat.