



**TOP
SELECTION**
WINES & SPIRITS

DOMINIO ROMANO
CAMINO ROMANO
2018



Grape Varietals

100% Tinto Fino

ABV

14%

Soil Type

White sand on limestone

Average Age of Vines

15-30 years

Vinification

Cold skin maceration for 9 days. Alcoholic fermentation in stainless steel vats for 10 days at 30°C. Aged for 12 months 400L barrels of French and Hungarian oak.

History

Dominio Romano was established in 2005 when the owners of Parés Baltà and Gratavinum - brothers Joan and Josep Cusiné and their winemaking wives M^aElena 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

Deep red-purple colour. Intense aromas of red and black fruits. Elegant with good acidity & great balance on the palate. Gentle touch of oak. Very fresh and clean finish. Suggested food pairings: grilled poultry and vegetables.