

DOMINIO BASCONCILLOS

FINCA DE ALTURA

RIBERA DEL DUERO D.O.



THE MODERN INTERPRETATION OF TEMPRANILLO AT HIGH ALTITUDE

FINCA DE ALTURA was made by Dominio Basconcillos to present a new expression of wine made with Tempranillo grape grown at 960 m where risk is a constant and nature poses various challenges. We are driven by the firm conviction of transforming the exceptional resources from our vineyard with its uniqueness of our soils, climate and biodiversity into a new concept of wine.

As our vineyards age, so does our team's understanding of each individual plot of vines around us. After every new vintage, the bond between the team and the vineyard is strengthened and we learn more about the natural wealth of our estate. We are moved by the feeling of exploring new exciting and memorable expressions of Tempranillo within the D.O. regulations, but with our own independent oenological criteria.

FINCA DE ALTURA was born as a result of a new modern winemaking concept and owes its name to its essential characteristic: the altitude. This new cuvée of Dominio Basconcillos is to become an independent expression of our genuine terroir that flies free from conventions that may limit our creativity.

We experiment with a philosophy that seeks the maximum expression of the variety through careful elaborations per plot, spontaneous fermentations and use of indigenous yeasts that can reflect this unique landscape in each bottle with a single goal: the enjoyment of our Tempranillo without rules.


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DATA SHEET

Vintage: 2018

Production Area: D.O. Ribera del Duero

Varieties: 100% Tempranillo

Vineyard: Located 960 mts. altitude

Soils: Chalky and stony

Alcoholic grade: 15% Vol.

Aging: 8 months in French oak barrel

Bottling Date: March 2020

Production: 30.000 bottles

Characteristics of the vintage:

We had abundant rainfall during winter and spring. This, allowed the soil's water reserves to be optimal for the vineyard throughout the hot and dry summer. A final ripening marked with thermal fluctuations between day and night, allowed a harvest of excellent quality and perfect maturity in early October.

Elaboration:

We make a careful selection of the grapes in the vineyard and transport to the winery in small boxes of 12 kilos to maintain maximum respect for the quality of the fruit. Once in the winery, a final selection on the sorting table will ensure the optimal conditions of health and maturity with the subsequent cold pre-fermentation maceration at 5°C for 5 days. All this to achieve a greater polyphenolic extraction by means of a gentle daily pumping over. The vineyard's own yeasts carry out alcoholic fermentation spontaneously, and with controlled temperatures between 20-26°C. Finca de Altura performs malolactic fermentation in stainless steel tanks at 20-22°C and is aged in French oak barrels under controlled conditions of humidity and temperature (75% and 12°C respectively).

Appearance: Deep intense ruby color, purple to the rim. Bright and shiny.

Nose: Fine and elegant with a marked fruity character of fresh summer berries mingled with the subtle hint of spice and toast in the background.

Palate: Very pleasant spicy cherry with silky texture and mineral notes, typical of this chalky and stony soils at high altitude. Quite balanced acidity finely wrapped with polished tannins and subtle hints of toast, spices and vanilla that fill the palate with pleasant sensations.

Pairing: Ideal for some game meats (hare or rabbit) even roasted red ones, such as kid goat, suckling lamb or suckling pig; semi-cured cheeses and some blue fish. It admits mushrooms and dishes of salted cod.

Tasting Tips: It is recommended to decant 30 minutes before serving.



FINCA DE ALTURA is an independent and modern wine born from a powerful mineral force and the freshness of our Tempranillo at high altitude. We want to express, with all its natural elegance and sophistication, the beauty and uniqueness of this place and the love for our homeland.

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