



ANALYSIS

HARVEST: September 24, 2015 - October 20, 2016

AGING TIME: Average of 6 months in third-year French oak barrels and the rest of the time in 1,200-L foudres and concrete eggs cement tanks.

BOTTLED: January 2018

LAUNCHED: February 2018

PRODUCTION: 90.000 0,75 L.

bottles and 2.000 Magnums

ALCOHOL: 14,5% vol.

2016

2016 vintage is marked by the abundant precipitation in winter with 269 mm out of the total 470 mm of that year until October. This unusually accumulation of precipitation brought a good mineralisation to the soil and, as a result, good plant fertility. Both the winter and the spring were mild, with unseasonably warm temperatures, which also helped promote the good development of the vines. The summer months were hot and extremely dry, with just 40 litres of rain, so the plants survived on the hydraulic reserves accumulated in the soil over the winter. After a hot, dry first fortnight in September, the rain appeared to temper the ripening and, with the drop in night-time temperatures, allowed for a slow ripening of the fruit that brings out an aromatic quality in the wine that is unusual in such a warm year. We waited until 24th September to harvest the grapes, attempting to preserve the aromatic fullness without letting the alcohol level get too high. We were looking for a good balance of alcohol and acidity while also ensuring good, mature tannins and were able to harvest the grapes with a good balance of aromatic refinement and soft tannins.

PRODUCING REGION

Selection of vineyards from different locations throughout the Duero Valley in the provinces of Burgos and Valladolid.

VARIETIES

Tempranillo (Tinto Fino) 95%, Garnacha 2%, Albillo, Syrah, Malbec and Cabernet Sauvignon 3%.

VINE-GROWING

To make this wine, we look for the freshest, lightest soils in the Duero River Valley, with highly aromatic grapes and good acidity. Goblet vines on small plots selected for their purity and the expertise of the viticulturists in each location.

WINEMAKING

Our respect for the land and to achieve the fresh fruit-driven profile that we want to highlight in this wine, we harvested each plot separately, looking for optimal aromatic maturity and natural acidity. The grapes were picked in boxes and sorted at the winery, one cluster at a time. The grapes only spent a short time in the vatting time at restrained temperatures, for minimum extraction, which allows us to preserve the aromas and fruit-driven nature of the wine. Afterwards, the wine was aged in a combination of third-year barrels, 1,200-L foudres, concrete eggs and inox tanks in order to refine each lot separately before the final assemblage in December 2017. Due to the refined quality of the 2016 vintage from the onset, the ageing on oak was limited to 6 months, after which the wine spent 6 additional months in concrete tanks to bring out its fresh, fruit-driven side.

TASTING NOTES

Right from the start, Sardón 2016 displays the refinement characteristic of this vintage, with intense, very fresh aromas, notes of red, black and sour cherries with spiced undertones from the barrel ageing. On the palate, it has a good balance of red fruit, acidity and fine, soft tannins. Finishing the wine in the concrete tanks gives it good volume, tantalising fresh fruit flavours and a silky mouthfeel. The tannins are just noticeable at the end, stretching the wine and giving it a bit longer finish. A well-balanced, delightful wine.

WINEMAKER'S COMMENTS

This wine does not need to be decanted. It is made and aged to be enjoyed right now, with no additional bottle ageing. Serve at 15 °C and allow the wine to open up in the glass to enjoy all the nuances of this Sardón 2016.