



Sardón

2014  
QUINTA SARDONIA

## ANALYSIS

**HARVEST:** September and October 2014

**AGING TIME:** An average aging of 6 months in twice used French oak, and the rest of the time in 1200L foudre, cement and inox tanks.

**BOTTLED:** March 2016

**LAUNCHED:** April 2016

**PRODUCTION:** 60.000 bottles

**ALCOHOL:** 15% vol.

## 2014

2014 was slightly warm with normal rainfall throughout the entire growing cycle. Autumn was mainly wet with mild temperatures, whilst spring and summer were quite dry. Fortunately, they started off with good water reserves thanks to the wintertime rains. Harvesting commenced during the last week of September, after the first rains, means an alcohol content more restrained than usual. The greatest part of the harvesting was done during the first week of October before the second rains. Generally speaking, 2014 has been a year in which the vineyards have worked with scarcely any vegetative growth stops, achieving a fine balance between phenolic and aromatic maturity achieving a fresher than normal wines with a more restrained tannin.

## WINEGROWING REGION

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

## VARIETIES

Tempranillo, with additions of other varieties such as Garnacha, Cabernet Sauvignon and Malbec.

## WINEGROWING

We searched throughout the entire Duero River Valley to seek out its freshest, lightest soils, where we find the most aromatic grapes with good acidity. Gobelet vineyards, small parcels that we selected for the purity and the fine work of all the winegrowers in each town.

## WINEMAKING

Our respect for the land and the freshness that we seek for this wine made us to harvest each parcel separately. Seeking aromatic maturity and preserving the natural acidity of the grapes. The grapes are harvested in crates and sorted, bunch by bunch. The vatting time is short and at restrained temperatures. We look for a minimum extraction to preserve this wine's fruitiest, most aromatic aspects. This means that the aging process is a combination of two-wine barrels, 1,200-liter foudres, concrete eggs and inox tanks, for fining each batch separately up to the final blending in December-January 2015. We have not clarified this wine so as to preserve its purity, just simply a slight filtering prior to bottling in March 2016.

## WINETASTING NOTES

Sardón is a fruit-forward wine that reveals its true self to us instantly. Attention grabbing nose with very fresh red berries, notes of red liquorice and cherries. Invitingly sweet-toothed on the palate from the outset, revealing good fruit strength, refreshing on the palate with a silky mouthfeel with a slightly tannic finish. The aging in used wood and the working of the lees in the tanks make it a lingering, caressing wine, preserving the liveliness of the fruit from start to finish. This is a wine for uncorking and enjoying straight away and for years to come.

## WINEMAKER'S COMMENTS

This wine needs no decanting. It is a wine made for enjoying at first glance. Serve at 15°C or allow the wine to gently unfold in the glasses to enjoy all of the nuances of this 2014 Sardón.