

QUINTA SARDONIA



Name: Quinta Sardonía

Year: **2020**

Region: **Sardón de Duero – Vino de la Tierra de Castilla y León**



GRAPE VARIETIES

76% Tinto Fino, 19% Cabernet Sauvignon, 2% Merlot, 2% Malbec and 1% Syrah



WINERY

Unique location on **Ribera del Duero's 'Golden Mile'**. This is a pioneering initiative in Spain, working from the outset to the principles of **biodynamic winegrowing and winemaking**: a balance between soil, climate, vine and environment.

It was designed by **Peter Sisseck**.

The oenologist **Christian Rey** continues the legacy today.



VITICULTURE

22 hectares of own vineyards in Villabáñez and Sardón de Duero. **We cultivate 7 different grape varieties in 15 types of soils** of limestone, marl and gypsum origin. Harvested by hand.



VINIFICATION

For the crafting of the blend, we select the **soils and the maturity level**. The grape variety is of secondary importance.

We select calcareous and gypsum soils from our estate as these provide more structure and elegance.

The wine is **aged for 20 months** in 225 and 600-litre French oak barrels, 39% of which are new and 61% of which have been already used for one fill.



TASTING NOTES

Wide array of aromas including ripe plum, black liquorice, spicy tones of pepper and a backdrop of graphite and smoky notes. On the palate, the wine is velvety, flavoursome, mineral, and very silky from start to finish. The wine ends with fresh, silky tannins and notes of chocolate and cocoa, giving us a very long, pleasant finish.

Excellent bottle **ageing capacity of up to 20 years**.



Certified Organic Agriculture

Certified Demeter (in process).

Suitable for **Vegans**.



QUINTASARDONIA



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