

SARDÓN

QUINTASARDONIA



Name: Sardón

Year: 2018

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



GRAPE VARIETIES

95% Tempranillo, 2% Garnacha and 3% Albillo, Syrah, Malbec and Cabernet Sauvignon



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

50% from grapes for this wine come from our estate and 50% from small selected vineyard plots along the Duero Valley.

The selected vineyards are old, with lighter and looser soils of clay, sand and colluvium to give the wine more fluidity.

Harvested by hand.



VINIFICATION

14 months ageing: 6 months in 225-litre used barrels, the rest of the time in 1,200-litre oak barrels (foudres), in 5,000-litre French oak vats and **egg-shaped concrete tanks**. Before bottling, the wine is aged in concrete for one month.



NOTA DE CATA

Intensely aromatic.

Fruity and fresh yet big and meaty.



Certified **Organic Agriculture** (in process)

Suitable for **Vegans**



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Casas s/n Granja Sardón, Diseminados 54,
Sardón de Duero - 47340, Valladolid
terrasgauda@terrasgauda.com
www.terrasgauda.com