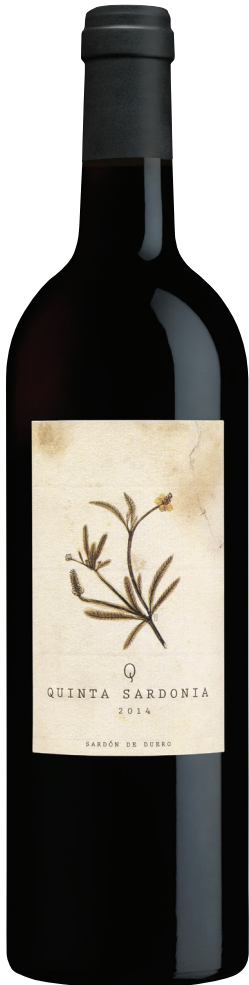


# QUINTA SARDONIA

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VINO de la TIERRA de CASTILLA y LEÓN

*Sardonía is a local plant commonly found along the banks of the Duero River Valley. Traditionally known for its inspiring properties of the mind and soul, this plant serves as an inspiration for the environmentally respectful wines made by the Fonseca family at their Quinta Sardonía estate.*



## VARIETAL:

69% Tempranillo (Tinto Fino),  
25% Cabernet Sauvignon,  
25% Merlot,  
1% Syrah and Malbec

## APPELLATION:

Vino de la Tierra de Castilla y León

ALCOHOL: 15.0%

PH: 3.87 TA: 4.5g/L

## AGING:

Aged in French oak barrels,  
large oak tanks and concrete eggs

CASES IMPORTED:

300 6/750mL

## *Brand History*

Owned by the Fonseca family of Galicia, Spain, Quinta Sardonía was founded in 1998 by famed winemaker Peter Sisseck. Peter designed and supervised the creation of Quinta Sardonía, planting select red Bordeaux varietals just outside of the DO Ribera del Duero, ensuring he and winery's future winemaker would not be bound by the rigid guidelines governing the neighboring appellation. Today, head winemaker Christian Rey, who studied under Peter, continues the estate's dedication to organic and biodynamic winemaking, ensuring the upmost quality and attention to detail is performed during production. The wines produced at Quinta Sardonía are classified as a Vino de la Tierra de Castilla y León, or 'Wine from the Land of Castilla y León' and each bottling is considered to be a 'multi-terroir, multi-varietal' masterpiece, highly rated and in a class of their own.

## *Viticulture and Winemaking*

Located within the "Golden Mile" of the Duero River that stretches across northern Spain, Quinta Sardonía's estate-grown vineyards lie at an impressive elevation of 1,600 feet, providing perfect conditions for an ideal phenolic maturation. Vines for the estate's flagship brand, Quinta Sardonía, are grown biodynamically, less than a mile from the Duero River, and comprise a unique blend of French and Spanish clonal selections that lie in eleven different soil types. Ranging from Calcium-to-Gypsum-rich terroir, Quinta Sardonía's heterogeneous soil and unique varietal composition are said to provide 'grand character' to this wine.

During harvest, hand-picked clusters are selected both in the field and at the winery, and then destemmed by hand. Alcoholic fermentation takes place with wild yeast strains in small stainless-steel tanks, and varieties may be co-fermented if grown in the same soil type. Depending on the vintage and variety, some clones may also be whole-cluster fermented. Both temperature and time are carefully managed during maceration in order to achieve a gentle and precise extraction via an 'infusion' with the skins. Malolactic fermentation occurs spontaneously in 100% French oak barrels and the individual lots are then aged in 225 or 600L French oak barrels, 1,200L foudres and/or concrete eggs for 6-7 months. After this time, the individual lots are blended together before being aged for an additional 12 months in new and first-year 225L and 600L barrels. The finished wine undergoes light filtration before bottling and is then cellared for 12 months before it is released.

## *Vintage Information*

The 2014 vintage began with a relatively warm and somewhat dry spring. Winemaker Christian Rey stated that luckily there were good water reserves due to the heavy winter rains, which helped protect the vines during the cool and incredibly dry summer months. Rain finally fell in early September, and harvest began after the residual water from the rains dried out towards the beginning of October. Considered to be a vintage that produced wines with a good phenolic and aromatic ripeness, great freshness and a lower degree of alcohol, the 2014 vintage wines produced along the Duero River Valley are considered to be some of the best of the decade.

## *Tasting Notes*

Complex aromas of ripe red and black fruit, wet flint, fresh tobacco and nutmeg abound on the nose and palate. The mouthfeel is smooth, with good structure, silky tannins and a long, soft finish. Seductive, dense and elegant, the 2014 Quinta Sardonía is said to rival the best Bordeaux blends.