

# Sardón

2016

QUINTA SARDONIA



**Varietal Blend:**

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

**Appellation:**

Vino de la Tierra de Castilla y León

**Alcohol:** 14.5%

**TA:** 4.7 g/L 100 mL

**pH:** 3.74

**Ageing:** Aged in French oak barrels, large oak tanks and concrete eggs.

**Cases Imported:** 1,200 6/750mL

Sardonia 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 Sardonia estate.

**Brand History**

Owned by the Fonseca family of Calicia, Spain, Quinta Sardonia was founded in 1998 by famed winemaker Peter Sisseck. Peter designed and supervised the creation of Quinta Sardonia, 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 Sardonia are classified as a Vino de la Tierra de Castilla y Leon, 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.

**Vineyards and Winemaking**

Located within the "Golden Mile" of the Duero River that stretches across northern Spain, Quinta Sardonia's vineyards lie at an impressive elevation of 1,600 feet, providing the perfect conditions for an ideal phenolic maturation. Vineyards with the freshest and lightest soils are hand selected to make Quinta Sardonia's entry-level wine, Sardón. Each plot is harvested separately, in line with the optimal aromatic maturity and natural acidity of the grapes. First produced in 2014, Sardón, comprises 95% Tempranillo, blended with a 5% mix of Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Carnacha Tinta, Albillo, Syrah and/or Malbec in any given vintage.

Carefully managed by winemaker Christian Rey, the head-pruned vines that go into making Sardón are planted in small blocks and are meticulously hand-harvested. Extraction is kept to a minimum and wine is fermented with wild yeast strains to maintain the wine's most fruit-forward and aromatic aspects. In order to preserve the 'personality' of each vineyard block, Christian performs around 20 micro-fermentations each year.

In 2016, the six different varieties used for making Sardón were vinified according to the soil type in which they were grown and aged in a unique combination of neutral French oak barrels, 1,200L foudres and concrete eggs. The vinification and aging of each lot was carefully monitored, then blended and aged a couple of months in large concrete tanks prior to bottling.

**Vintage Information**

The 2016 vintage was marked by abundant precipitation in Castilla y León, which is said to have brought good mineralization to the soil and, as a result, good plant fertility. Both the winter and spring were mild, with unseasonably warm temperatures, which helped to promote the phyto-development of the vines. The summer months were hot and extremely dry, but thankfully, the ground had sufficient water storage from the winter months to prevent vine desiccation. An intense drop in nighttime temperatures occurred towards the end of September, prolonging the date of harvest until the 24th of September. Grapes were harvested with the full aromatic potential and a good balance of alcohol and acidity was produced within each variety used in the 2016 Sardón blend.

**Tasting Notes**

The 2016 Sardón is fresh, fruity, and aromatic with notes of fresh forest berries, red licorice, chocolate-covered cherries and sweet spice. Described by winemaker Christian Rey as displaying the "refinement characteristic of the vintage," on the palate this wine incredibly layered and complex, going above and beyond what is typically expected from an entry-level Spanish wine.