

Dominio de Es

The Dominio de Es Viñas Viejas de Soria is an elegant expression of Ribera del Duero, showcasing pre-phylloxera vines with remarkable complexity and finesse.

Vinas Viejas de Soria 2020

Ribera del Duero, Spain

Region and Vineyards

The **Dominio de Es Viñas Viejas de Soria** comes from the **Ribera del Duero** region in **Castile and León**, Spain. This area is renowned for its ideal viticultural conditions, characterized by a continental climate with hot summers and cold winters. The prephylloxera vines in this region, primarily planted with **Tinto Fino (Tempranillo)** and Albillo, thrive in calcareous and sandy soils that impart a distinctive minerality and great complexity to the wines.

Winemaking

The **Dominio de Es Viñas Viejas de Soria** is crafted from **91% Tinto Fino, 7% Albillo, and 1% each of Garnacha and Garnacha Tintorera**. The grapes are hand-harvested and undergo spontaneous fermentation with 25% whole clusters in open oak vats. The maceration period averages 12 days with gentle punch-downs to extract maximum color and tannins while preserving aromatic freshness.

The wine is then aged for **19 months** in Burgundy barrels, with a mix of new and second- and third-use barrels. This aging process ensures a perfect balance between the fruit and oak influences, resulting in a complex, structured wine with excellent aging potential.

Tasting Notes

- Color: Intense cherry red with violet highlights.
- **Aroma**: Aromas of **red and black fruits**, complemented by spicy notes, floral hints of violets, and subtle mineral and cereal undertones.
- Palate: The palate is structured and velvety, with good acidity and pronounced mineral notes. Fruit flavors persist through a long, satisfying finish, supported by fine, integrated tannins.

Did you know?

Dominio de Es uses pre-phylloxera vines, some of which are over 100 years old. These ungrafted vines offer a pure and unique expression of Soria's terroir, providing depth and complexity rarely found in modern wines.

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Alcohol :14,90 % Composition: 97% Tempranillo, 7% Albillo Mayor, 2% Grenache







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Wine Pairing Ideas

- **Roast Suckling Lamb**: The rich structure and fruit complexity of the wine complement the savory and tender flavors of roast suckling lamb.
- **Roast Suckling Pig**: The wine's fruity and spicy notes harmonize well with the crispy skin and juicy meat of roast suckling pig.
- **Poultry Stews**: The complexity and acidity of the wine balance the deep, comforting flavors of poultry stews.
- **Aged Manchego Cheese**: The velvety texture and fruit flavors of the wine pair beautifully with the nutty and buttery characteristics of aged Manchego cheese.

96

Robert Parker (RP): 96 Points (2020)

I also tasted the bottled version of the 2020 Viñas Viejas de Soria that I had already tasted from barrel previously, as winemaker Bertrand Sourdais was convinced it was something exceptional since the wine has much lower alcohol than ever—this is 12.97% when it regularly reaches close to 15% alcohol. It fermented with 25% full clusters in 1,500- to 3,000-liter oak vats followed by malolactic in barrel and 15 months in French oak barrels, 25% of them new. This is every bit what the barrel sample promised—paler than the 2021 I tasted next to it, perfumed, fine-boned and with great balance and freshness, coming through as elegant and powerful. At the same time, it also feels more and more like old-school Ribera del Duero, like the wines from the past... 7,893 bottles were filled in February 2022.



