

VIÑA SASTRE RESERVA RIBERA DEL DUERO



100% Tempranillo, from vines planted in 1964. Rich ruby color. Fruit-driven and concentrated, with aromas and flavors of blackberry and plum with very little sweetness. Leather, earth, cedar and a hint of vanilla. Succulent and mouthwatering with ripe tannins that are soft and unctuous. Fresh acidity and a creamy mouthfeel. Organic.

From the Ribera del Duero, Spain. Chosen from specific parcels in vineyards planted in 1964, around the village of La Horra, in the appellation's qualitative center, where vines are planted in the dense, stony clay calcareous soils. These soils form the backbone of the region's famous red wines, capable of improving for decades in bottle. Grapes are harvested by hand into boxes followed by a very critical sorting in the winery. Spontaneous fermentation with native yeasts in stainless steel; undergoes a long maceration on the skins. The wines are cold stabilized naturally by moving from the barrel room to separate tanks in a part of the winery whose temperature is naturally regulated by the outdoor winter temperatures. It's then racked into French and American oak barrels (70% new) for 14 months before being bottled unfiltered and unfiltered.

Jesús Sastre is the winemaker and vineyard manager whose intuitive philosophies and winemaking talents have been a driving force of the winery since 2002, following the passing of his brother Pedro. The Sastre family have been grape growers in La Horra at least since their great-grandfather's days, and his father Rafael, started the Sastre winery in 1992. The family-owned vineyards are mostly in the villages of La Horra and Roa, with the average vine age being more than 60 years. Although he does not identify himself with any particular dogma, Jesús Sastre is committed to organic farming and biodynamic agriculture principles and he has never used chemical fertilizers or pesticides in his vineyards in his 30 years at the winery. Sastre works in a naturally privileged area for organic farming, with Ribera del Duero's low temperatures in the winter and at night, and characteristic high altitudes (around 800m) providing large temperature variations between day and night. Pruning is done in accordance with moon cycles as it has always been done in his area. He also rarely uses copper in the vineyard because it is not good for earthworms. His vision is to make wine in the most natural way possible.

The vision is natural, or ancestral: wine at the very highest level.

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Tasting Note:

VIÑA SASTRE
RESERVA RIBERA DEL DUERO
100% Tempranillo. Fruit-driven & concentrated, with aromas & flavors of blackberry & plum; leather, earth, cedar & a hint of vanilla; dry, succulent & mouthwatering with soft, ripe tannins; fresh acidity & creamy mouthfeel. Organic.

Shelf Talker:

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