

Sancho Baron 2011



Wine Ratings -- This Vintage:

89 points – Wine Enthusiast
88 points – International Wine Cellar

Wine Ratings -- Earlier Vintages:

2009: 90 points – The Wine Advocate
87 points – Wine Enthusiast
2008: 89 points – The Wine Advocate

Bodegas Domeco de Jarauta – Bodegas Domeco de Jarauta is named after the third generation owner, Jose Vicente Domeco of Jarauta. The bodega was totally refurbished in 1995 with the latest technology. The bodega is designed in the style of a French chateau with a tasting room that is at the highest point and overlooks all of the estate vineyards. Harvesting is done by hand and the grapes are passed through a sorting table when they enter the bodega. All of the barrel aging is done in French and American oak barrels, and the bodega is experimenting with Romanian and Russian oak in order to increase any nuances in the final wine.

History – The bodega was originally founded in 1888 when Vicente Domeco produced a wine and was awarded a gold medal in Barcelona.

Tasting notes – Bright ruby color. Ripe blackberry, cherry-vanilla, and licorice aromas. Dark berry and oak spice flavors. Soft finish with a touch of creamy mocha and vanilla.

Imported since: 2007

Appellation: Rioja

Composition: Tempranillo

Soil: mixture with a high concentration of clay and limestone

Elevation: 1670 feet

Vineyard practice: dry farming, organic without certification

Vine Age: 30 – 60 years

Yield: 1.2 tons per acre

Harvest Date: September 20

Fermentation: 5 days maceration, 14 days fermentation in small stainless steel tanks at 75 to 79 degrees F with wild (also referred to as indigenous or natural) yeast

Aging: 12 months in new Hungarian oak casks and 6 months in the bottle

pH: 3.57

Residual Sugar: 2.0 grams per liter

Alcohol: 13.9 %

UPC: 7 50428 21507 3

Region: The Rioja region is located in northern central Spain and is the oldest wine region in Spain. Rioja is synonymous with wine; nearly every business in Rioja is related to the wine industry in some way. Nestled in a valley and protected on all sides by mountains, Rioja has its own microclimate. When phylloxera devastated Bordeaux in the 1870's many French growers came to Rioja and found very similar growing conditions that they had in Bordeaux. Many persons returned to Bordeaux when phylloxera struck Rioja in the next decade. However, the innovations they brought from France remained and started a huge improvement to the winemaking industry in Rioja. Rioja is the first wine region in Spain to be awarded denomination of origin status.