

ESTD 1842



TANNERS

WINE MERCHANTS



Checking whether the grapes are ready for harvest in the Dominio Basconillos vineyards

Ribera del Duero

Mixed Six

INTRODUCTION

It's 9am on a May morning in Spain. There's a biting wind, and we're quickly getting chilled to the bone, *reminisces James Tanner*. The sun is bright and we are looking out over a vast landscape of rolling downland. It's deceiving, because here in the highest part of Ribera del Duero, we're only 20 metres lower than the top of Scafell Pike. We're here to see **Dominio Basconillos**, and Jairo, (the owner's son-in-law), Ana (sales), and Ángel (the winemaker) have brought us to this viewpoint to survey their vines. They explain that when the ripening of grapes lower down the Duero Valley (where most of the 'big' names are) is blocked by torrid heat, the Tinto Fino grapes up here continue their slow, flavour-developing maturation. Back in the winery, the wines show beautifully precise fruit. Down the road is **Abadía de Acón**, which is the sort of supplier we like. Firmly in family hands, José Carrasco makes the wines, and his brother Carlos grows the grapes. Only a smidgen lower in altitude, their vines grow at between 800 and 900 metres. In the bodega, we wander through barrels to the sound of Gregorian chants and José – faintly embarrassed – explains that their father always played music to the wines, and he doesn't like to stop! Music or not, their wines are just lovely.


THE WINES

- 1. Finca de Altura, Ribera del Duero, Dominio Basconcillos (organic)** Bin No: SR0301B
Packed full of crunchy black fruit flavours, this characterful wine is a blend of Tempranillo with small amounts of Mazuelo and Cabernet. It is full-bodied with ripe tannins and a long finish.
- 2. Viña Magna Crianza, Ribera del Duero, Dominio Basconcillos (organic)** Bin No: SR0302B
A lovely, balanced wine with plenty of red fruits on the palate which has good intensity and some hints of chocolate. Elegant and fresh on the finish. 15 months in oak.
- 3. Alto del Cura Reserva, Ribera del Duero, Dominio Basconcillos (organic)** Bin No: SR0303B
Ripe, full and rich wine with hints of elderberry on the nose. Warm and mouth-filling with good black fruits - black cherry, plums, liquorice - and silky tannins on the finish.
- 4. Acón Roble Tempranillo, Ribera del Duero** Bin No: SR0304B
A juicy, accessible wine displaying good cherry fruit, chocolate and liquorice notes, accented with hints of spice. This spends five months in oak which is well integrated.
- 5. Acón Crianza Tempranillo, Ribera del Duero** Bin No: SR0305B
A wine with substance, depth and concentration. Red fruit flavours are overlaid with notes of vanilla, liquorice and leather from 14 months of ageing in oak.
- 6. Acón Reserva Tempranillo, Ribera del Duero** Bin No: SR0306B
This is meaty and intense with silky black fruits backed up with hints of toast, liquorice and smoke. Balanced and long, 18 months in oak.

Ordering from Tanners

For up-to-date pricing and additional wine information, please visit our website and type the Bin No. of the wine you're interested in, into the search box.


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We look forward to hearing from you.

Tanners Sales Team

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