



DOMINIO BASCONCILLOS

VIÑA MAGNA

RIBERA DEL DUERO



In the late 1990s Burgos native **José María Basconcillos** examined virgin land opportunities in Ribera del Duero, seeking an optimal organic farming location to create wines to showcase the climatic extremes of this celebrated Continental region. Basconcillos found his dream property in a 125-acre private hunting estate near Gumiel de Izán on **Ribera del Duero's northernmost edge** at elevations exceeding **3300 feet**. Recalling the area's earliest monastic vineyards, Dominio Basconcillos represents an exciting return to high altitude, natural wines absent the modern chemical treatments that have characterized grapegrowing and winemaking for the last century.

Indigenous Tinta del País (Tempranillo) clones were grafted in-field in 2001 from ungrafted vines sourced at Gumiel de Izán and Peñaranda de Duero. In pronounced diversity of terroir within the contiguous property, the undulating, sloping terrain offers varied soil types including chalk, sand, clay, loam. **100% organic viticulture.**

Situated *château-style* among the vines, the state-of-the-art bodega is designed to efficiently maximize quality and character of the fruit of this particular estate. Grapes are harvested, de-stemmed, and thrice-selected before entering the gravity flow process as whole berries. Bordeaux-trained but native enologist Francisco Barona seeks concentration with maximum freshness and balance, taking advantage of the high elevation and low-pH fruit to conduct patient, natural winemaking. The wines see malo and are then aged in a mix of French and American oak barrels (one-third new) for whatever period dictated by vintage.



★ THE FINEST RIBERA DEL DUERO UNKNOWN TO AMERICANS ★

DOMINIO BASCONCILLOS 6 Meses

100% certified-organic Tempranillo from clay and gravel soils. *Deep robe, black fruit and sage on the nose with round tannins and juicy fruit; oak apparent but not dominant.*

GOLD Medal – *Sélections Mondiales des Vins, Canada, Jun 1, 2016 on the 2014*

DOMINIO BASCONCILLOS 12 Meses

100% certified-organic Tempranillo from clay and gravel soils. Selection from an outstanding vintage, *powerful structure yet round and long on the palate; oak spice is well integrated into the whole.*

91 Points *“Black cherry, plum, loamy earth and graphite flavors are accented by tarragon and smoky notes. Muscular tannins and balsamic acidity impart a sturdy structure.” – Wine Spectator Insider, May 2016 on the 2011*

VIÑA MAGNA 6 Meses

95% Tempranillo and 5% Cabernet Sauvignon. *Ripeness is tempered by grip with soft tannins; powerful yet elegant style that deftly layers oak spice and fruit.*

VIÑA MAGNA Crianza

95% Tempranillo and 5% Cabernet Sauvignon, from more steeply inclined, chalkier parcels compared to Viña Magna 6 meses; malo and 12 months in barrique. *Deep robe and structure are highlighted by pronounced minerality on the nose and a focused yet saturated and persistent finish.*

GOLD Medal – *Concours Mondial de Bruxelles, Jun 1, 2016 on the 2011*

VIÑA MAGNA Reserva

95 Points *“This powerful red delivers cassis, blackberry and garrigue flavors, framed by espresso, tar and mineral notes, well-integrated and supported by muscular tannins and balsamic acidity. Dense but lively, with floral and mineral accents on the long, expressive finish.” – Wine Spectator Insider, May 11, 2016 on the 2011*

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