

## 2013 Dominio de ES La Diva

Rating

**Release Price** \$400 **Drink Date** 2016 - 2023

**Reviewed by** Luis Gutiérrez **Issue Date** 30th Oct 2015 **Source** 221, The Wine Advocate

The 2013 La Diva is produced from a small plot in a zone called Valdegatiles in Atauta (Soria), from a north-facing, sloped vineyard where Tempranillo is mixed with white Albillo (14%) on sandy soils with a pure chalk subsoil. It was harvested on October 16th, when they picked only 400 kilos of grapes. They used one fourth full clusters (but the white was all destemmed) for the fermentation in one open, new 400-liter French oak barrel with indigenous yeasts. Before fermentation finished, they pressed the cap and fermentation finished without skins or stems, like a white. The nose is very spicy, very floral, a little smoky, ripe, a little vinous, exuberant, elegant and calmed. Sourdais talks about arrogant tannins as a characteristic of Valdegatiles, but they have class and precision. It might need a little bit of time to finish integrating the oak (with a new barrel and such a small quantity, it's difficult to manage). There is a lot more controlled ripeness in this compared with the 2012. Truly academic, as only 300 bottles were filled in June 2015; it's so scarce that I suggested to Coravin one bottle to taste!

Producer: Dominio de ES From: Spain , Castilla León , Ribera del Duero Color: Red Type: Table Sweetness: Dry Type: Table Variety: Tempranillo