



2013 Hernando y Sourdais Le Rose de Antidoto

Rating	Release Price	Drink Date	Producer: Hernando Y Sourdais
91	\$56	2014 - 2016	From: Spain , Castilla León , Ribera del Duero
Reviewed by	Issue Date	Source	Color: Rosé
Luis Gutiérrez	28th Aug 2014	214, The Wine Advocate	Type: Table

The 2013 Le Rose de Antidoto is probably the most expensive rose from Spain, not a great achievement in my book, but Bertrand Sourdais was convinced there was room for a top rose in Spain and he decided to be the first to enter the niche. To be fair, that was not his motivation, what he really wanted to show is that you can produce a good rose that sells at a price that acknowledges the quality of the grapes used in its production. These grapes come from an old vineyard planted with Tempranillo, Garnacha and white Albillo. The full clusters were pressed only once, with a very low yield (around 40%) to obtain a light must that is clarified – they wanted very clear juice in search of precision rather than volume and fermented in 600-liter oak barrels. The result has an orange, salmon color and a smoky, earthy nose, more soil-driven than fruit-driven, with aromas of earth and mushrooms, with some quince, cinnamon, hay and straw. It has complexity and an elegant palate and citric freshness. A serious rose, which should last a bit, dry and very food-oriented. Only 2,400 bottles were produced. Drink now-2016. After leaving Atauta he teamed with his old maitre de chai there, David Hernando, and started a new project with the 2009 vintage. Importer: Mannie Berk, The Rare Wine Company, Sonoma, CA; tel. (707) 996-4484

Sweetness: Dry

Type: Table

Variety: Proprietary Blend