

QUINTA SARDONIA

2017

VINO de la TIERRA de CASTILLA y LEÓN

Sardonia is a local plant commonly found along the banks of the Duero River Valley. Traditionally known for its inspiring properties of the mind and soul, this plant serves as an inspiration for the environmentally respectful wines made by the Fonseca family at their Quinta Sardonía estate.



Brand History

Owned by the Fonseca family of Galicia, Spain, Quinta Sardonía was founded in 1998 by famed winemaker Peter Sisseck. Peter designed and supervised the creation of Quinta Sardonía, planting select red Bordeaux varietals just outside the DO Ribera del Duero, ensuring he and the winery's future winemaker would not be bound by the rigid guidelines governing the neighboring appellation. Today, head winemaker Christian Rey, who studied under Peter, continues the estate's dedication to organic and biodynamic winemaking, ensuring the upmost quality and attention to detail is performed during production. The wines produced at Quinta Sardonía are classified as a Vino de la Tierra de Castilla y León, or 'Wine from the Land of Castilla y León,' and each bottling is considered to be a 'multi-terroir, multi-varietal' masterpiece, highly rated and in a class of their own.

Vineyards and Winemaking

Located within the "Golden Mile" of the Duero River that stretches across northern Spain, Quinta Sardonía's estate-grown vineyards lie at an impressive elevation of 1,600 feet, providing perfect conditions for an ideal phenolic maturation. In order to achieve the perfect balance between the soil, climate, vine and natural environment, Quinta Sardonía's viticulture respects the rhythms and principles of biodynamics, encouraging a great diversity of microorganisms and insects that influence the healthy development and expression of each grape varietal.

The finest clusters on the estate were harvested by hand and brought into the cellar within hours of picking. The different grape varieties were then grouped together based on their organoleptic maturity and soil type, calcareous or gypsum-rich. A 5–10% whole-cluster native yeast fermentation took place on the different lots, where both temperature and time were carefully monitored during the maceration process. Malolactic fermentation took place spontaneously in French oak barrels of various size and following ML, 30% of the wine was aged for 18 months in new, and 70% in first-year French oak barrels. Barrels were racked every few months and the finished wine was lightly filtered before bottling.

Vintage Information

The 2017 vintage will likely be remembered as a complicated one for the majority of Europe's' grape growing regions due to an abnormally warm and dry winter, coupled with sporadic outbreaks of frost in late spring. Thankfully, frost along the Duero River Valley did not seriously impact the vines at Quinta Sardonía, however a rather desiccated summer and fall resulted in a diminished foliar content and fewer clusters. This turn of events forced the Quinta Sardonía team to work harder in the vineyards, ploughing as little as possible in order to preserve soil moisture, while at the same time culling the number of buds and clusters per vine to ensure better fruit quality. Harvest began at time when winemaker Christian Rey felt he had found the perfect balance between aromatic purity, phenolic maturity and acidity, resulting in a well-balanced wine that expresses the spectacular terroir of Quinta Sardonía.

Tasting Notes

The 2017 Quinta Sardonía 'Q' is in Christian Rey's eyes a 'true reflection of the vintage.' Containing rich aromas of thyme, raspberry, cherry and black pepper in the nose, notes of violet, blackcurrant and licorice also come through as secondary and tertiary aromas. Powerful and fresh on the palate, this wine has refreshing minerality and contains intertwining flavors of plums, baking spice and fresh forest fruit. With light, silky tannins and well-integrated acidity, the Quinta Sardonía 'Q' will continue to age well over time.

While this wine does not need decanting, the estate recommends serving it slightly chilled and opening the bottle two hours before consuming in order to fully enjoy the gradual unfolding of aromas and flavors in the glass.

BLEND:

70% Tempranillo, 24% Cabernet Sauvignon, 3% Malbec, 2% Merlot & 1% Syrah

APPELLATION:

Vino de la Tierra de Castilla y León

ALCOHOL: 15.0%

PH: 3.66 TA: 5.20g/L

AGING:

Aged 20 months in new and first year French oak barrels of various size

CASES IMPORTED:

112 6/750mL

Sardon

2019

QUINTA SARDONIA



Varietal Blend:

96% Tempranillo, 3% Carnacha and a 1% blend of Albillo, Syrah, Malbec & Cabernet Sauvignon

Appellation:

Vino de la Tierra de Castilla y León

Alcohol: 15.0%

TA: 4.9 g/L

pH: 3.82

Aging: Aged in French oak barrels, large oak tanks and concrete eggs.

Cases Imported: 11,200 6/750mL

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Vineyards and Winemaking

When making this wine the Fonseca family looks for the freshest, lightest soils located throughout the Duero River valley, where highly aromatic varietals and grapes with good acidity do well. Head-pruned vines that grow organically in small blocks are especially favored for their purity, and winemaker Christian Rey selects only the most expert vine-growers when crafting each vintage of the Sardon.

First produced in 2014, Sardon is a unique blend of 96% Tempranillo, 3% Carnacha, and a 1% mix of Albillo, Syrah, Malbec, and Cabernet Sauvignon. The Fonseca family & its small group of selected grape growers have tremendous respect for the land that lies around the Duero River valley. Each block is harvested separately at the optimal aromatic maturity and natural acidity. Grapes are harvested in small boxes, brought to the estate within hours of harvest and manually sorted at the winery one cluster at a time.

After sorting, the grapes are allowed to remain on the skins at low temperatures for a period of time in order to minimize extraction and preserve the natural fruit-forward nature of this wine. A proportion of whole clusters is used during fermentation to bring out a bit of 'nerve' on the palate and, following vinification, the resulting wine is aged in a combination of 2 year 1,200-5,000L *foudres* and concrete tanks. As the 2019 vintage was a bit warmer than usual, Christian chose to use a higher proportion of *foudres* and fewer smaller barrels, in order to better polish the increased natural tannins found in some of the varietals. The final stage of aging was performed exclusively in concrete tanks, to enhancing the "fruit-forward and fresher side" of the 2019 vintage prior to bottling.

Vintage Information

After a rainy and highly productive 2018, the 2019 returned to a drier vintage, where less than 220L of rain fell throughout the growing cycle of the vine. Adverse conditions led to reduced vegetative growth and a smaller crop. The dessicate weather changed towards the middle of September when two storms arrived into the Duero River Valley during harvest. Harvest was subsequently stopped and then started again on the 11th of October, almost a month from the start. The challenging climatic conditions led to an incredibly careful selection in the winery to insure tannins were tamed and the coveted elegance and natural balance found in the wines of Quinta Sardonía were preserved.

Tasting Notes

While the 2019 was challenging vintage from a winemaker's perspective, the 2019 Sardon is fresh, floral and light on the nose with pronounced notes of raspberries and other red forest fruit. On the palate, the wine is long, with good acidity and noticeable minerality. Subtle and juicy through to the finish, the lively, yet well-balanced tannins will make this wine one that will pair well with a variety of pasta dishes, bar-b-que and/or roasted meats, blue fish, cured or soft cheeses and of course, by itself right from the glass! The estate recommends serving this wine at 15°C.