

Bertrand Sourdais, Soria zone, eastern DO Ribera del Duero

'Antidoto' and 'Dominio de Es'

Very old dry-grown high-altitude bush-vines of Tinto Fino, with field blend Garnacha Tinto and Albillo Blanco

ANTIDOTO (from several villages centred around San Esteban de Gormaz)

Hernando y Sourdais 'Roselito de Antidoto' \$45 rrp

Hernando y Sourdais 'Le Rosé de Antidoto' \$120 rrp

Hernando y Sourdais 'Antidoto' Tinto Fino \$50 rrp

Hernando y Sourdais 'La Hormiga de Antidoto' Tinto Fino \$100 rrp

DOMINIO de ES (site-specific wines from the village of Atauta)

Propiedad Escudero-Sourdais 'Dominio de ES' Tinto Fino Viñas Viejas de Soria \$200 rrp

Propiedad Escudero-Sourdais 'Dominio de ES La Diva' Tinto Fino Viñas Viejas de Soria \$950 rrp

The wines of Bertrand Sourdais

"It's pure. It's sincere. You can drink it." Bertrand, by way of mission statement on his intentions ...

Bertrand Sourdais is a transplanted Frenchman – he grew up on a Loire Valley Chinon property, Domaine de Pallus, of which he is nowadays the owner-maker. However, as a young wine student Bertrand fell in with Ricardo Perez Palacios. On partying trips to the Palacios home in Alfaro, Rioja, Bertrand made two significant acquaintances: Olga Escudero, later to become his wife; and Alvaro Palacios who rather sooner became mentor to the young French winemaker. Bertrand completed his training with Alvaro in Priorat, in the process driving many times from Alfaro to Gratallops, and thus past the back door of Ribera del Duero – the remote eastern sub-zone, Soria. Fascinated by the old vines of this remote, almost deserted eastern end of the appellation, Bertrand was compelled to work here, and Spain has become home.



After his 'apprenticeship' with Alvaro, Bertrand found a way to work in Soria and get to know the old-vine Tinto Fino heritage lying more-or-less dormant in the area. From 2000 to 2010, he worked as winemaker and viticultural liaison with a local winery, Dominio de Atauta, which is based in the village of the same name. His association with Atauta winery ended after an ownership change, the result of which was instruction to beef up his extract and oak regimes and chase Parker points. Bertrand's gallic reply is easy to imagine ... But, by the time it came to part ways with the bodega, he was utterly familiar with all of the villages, the growers, the plots, vineyards, soil and vines of the Soria sub-zone. A Frenchman had become all the local knowledge. Bertrand purchased fruit to make a first personal wine, the Antidoto 2009, and proceeded to purchase and rent all the best little plots of the area – plots with which he already had a decade-long association.

Nowadays, there are 6 wines by Bertrand – a pair of exceptional dry pink wines (technically Claretos, not Rosados), and a four-tier set of Tinto Finos. These constitute an extraordinary interpretation of some of the world's oldest and most remote grape vines – the high altitude, dry-grown old bush vines of Soria, the eastern zone of Ribera del Duero. Wedged between the central mountains (Sistema Central) surrounding Madrid and the Sistema Iberico (which separates Ribera del Duero from Rioja), Soria is a high altitude, cold, marginal ripening site for winegrowing. Soria has sandy, stony soils with limestone over deep clay, where the old vines' roots find water. These soils can achieve a remarkable balance of fruit depth with freshness, fine tannin and precise acidity defraying any cloying richness.

Bertrand's explicit focus is the personality of particular soils, and he is keen to interpret these in wines with freshness, avoiding over-concentration. He makes two sets of Ribera del Duero wines:

- The wines of his Antidoto project are based on 300 tiny parcels farmed across several villages around the main local town, San Esteban de Gormaz. Bertrand's partner in the 'Antidoto' wines is David Hernando, a wine pro local to Soria.

- Dominio de Es wines are from just four small plots in one village, Atauta, south of San Esteban, a particularly high, windy and cold meso-climate. The two wines of ES are a project Bertrand undertakes with his wife, Olga Escudero (E and S being their surnames ...).

A little about the sub-region of Soria

Soria is one of 3 sub-regions of DO Ribera del Duero: the western Vega, central Roa and eastern Soria, near the source of Rio Duero. The sub-zone is named for the city of Soria, but the wines come from the villages around the sub-regional centre of San Esteban de Gormaz. 50km from San Esteban, Soria municipality itself is quite a way east from the last vines of Ribera del Duero. The Soria zone is typified by a high altitude plain, with vines grown around 1000 metres' altitude. The climate is dry, with hot summers and cold winters, and an extreme diurnal temperature range. High up in the east, there's a sky as big as Texas, and the chill sets in by 4pm even on warm summer afternoons. It's always windy and is as cold as hell at night, being sandwiched between two mountain systems: the northern boundary of Ribera del Duero is the Sistema Iberico and the southern is the Somosierra range at the eastern end of the Sistema Central.

Soria is also very remote - there are just 2500 people in the region, scattered through tiny pueblos - villages of 50 or so inhabitants. Long ago, this was a fault line in the christian/muslim wars. There are only 8 producers, including Bertrand, who works with pre-phylloxera vines from antique vineyards (85-to-200 year old vines) organically grown and biodynamically farmed at around 1000m above sea level. 40% are on sandy gravel, another 40% on limestone and 20% on ferrous clay. These old vines are the viticultural heritage of the region, with 2000 years of evolution and adaptation in situ. Many are still on 'french feet', ungrafted.

Bertrand works 7 hectares, half owned, half rented, from 300 separate tiny parcels. West of San Esteban de Gormaz is Soto - here the holdings are 2 metre deep river gravels with sand. North of the river, the vineyards of Quintanilla de tres Barios are on clay. South of San Esteban, Miño de San Esteban has limestone-based soils which give a stricter, salty, firm-tanned 'four square' wine. Also to the south in Atauta, the vineyards combine limestone, sand and clay. Atauta's old vines are the greatest prize, but also viticulturally difficult. The problem with clay is that tannins can be difficult to ripen and the water reserve needs to be carefully managed – if these rich soils are allowed to sponge water, the overall effect is excess vigour, but if the soils dry out in September, tannins may stop developing. Yield and water management are equally critical.

The old vines which Bertrand cuts from and re-propagates through his vineyards are irregular and heterogeneous – a mile from the bland uniformity of industrial nursery clones. These old vines are big buggers – some a couple of metres long, but very low yielding, producing about a kilo per vine, or 3 tonnes/hectare. The tendency to natural light and shade in the wine is enhanced by the presence of field blend Garnacha Tinto and Albillo Blanco. Bertrand has always held closely to advice Alvaro Palacios gave him when he was first attracted to Ribera del Duero – along the lines of, "don't be seduced by the 'Tempranillo Virus', blends with Garnacha and also white grapes are the history of these places, and nursery-based monocultures are simply the mistake of these times". No truer word, and all that ...

Note the current rules of Ribera del Duero: firstly, that no distinction is made between Tempranillo and Tinto Fino, and Ribera reds are required to be a minimum 75% 'Tempranillo'. Of the balance, Cabernet Sauvignon is allowed to contribute up to 25%; however, for the locally and historically inclined, Garnacha Tinto and Albillo Blanco between them are allowed to contribute no more between them than 5% of the finished blend of a Ribera del Duero Tinto. Astonishing.

THE ANTIDOTO WINES, villages around San Esteban de Gormaz

Bertrand makes his Antidoto wines with David Hernando, life-long Sorian and very experienced local viticulturalist. There's a legacy of old vines and local genetic material here that is unspoiled and virtually overlooked. The "Antidote" tag sums up their opposition to the ordinary, the commonplace, the lazy, the Parkery, the industrial commercialism of the second half of the 20th century.

The wines of Antidoto are an accessible premium and an outright deluxe dry pink wine, and a similar pair of dry reds. Antidoto itself was first released in 2009, and was joined by La Hormiga from the 2011 harvest. Once the reds were established, Bertrand then addressed himself to the challenge of making great pink wines ...

“A FUCKING GREAT ROSÉ”

After the harvest of 2012, when Bertrand had established all four of his Tinto Fino wines for the first time (both Antidoto reds and also the two from Dominio de Es), he set his mind to the great task: to make “a fucking great Rosé”. His aspiration and inspiration was to produce an ‘antidote’ to all those pink wines which are made (quoting Bertrand) “with few exceptions from the worst of each house’s grapes, taking resort to vile oenological rectification wiles such as acidification and yeast selection a-la-carte, which add contrived flavours of banana, raspberry, etcetera, resulting in sugar and citrus strawberry caramel wines of no persistence.”

Rosé, Rosado, Clarete ...?

Bertrand is French, so the word Rosé comes naturally, but ‘Rosé’ and the Spanish ‘Rosado’ are simply two ways to say pink wine: which is simply to describe a light red wine produced by limiting the amount of colour, tannin and body that is extracted/macerated from the skins of red grapes, prior to fermentation without skins. However, the Antidoto pink wines are technically of another style – they are ‘Vinos Claretos’: see-through wines.

“What (you may well ask) is a Clarete?”

“Both the history of Spanish wine, and currently illegal”, would be my obtuse shorthand reply ...

A Clarete is cursorily similar to a Rosado/Rosé but with a significant admixture (anywhere from 25-75%) of white grapes, and unlike a Rosado it is fermented with the skins (of both grape colours). Rosados drink like light reds in a fruity register; pale, orange-hued Claretos effectively drink like well-structured white wines with a blush. The colour of a Clarete is referred to as ‘Ojo de Gallo’, or ‘Rooster Eye’ pink - sorta bleary, but in a (very) good way. The best way to engaged with a Clarete for the first time is to close your eyes while drinking and ask, “am I drinking white or red”?

Claretos have been extremely important wines in Spanish history – much of Ribera del Duero, nearly all of DO Cigales and a lot of Rioja has historically been about the production and consumption of Claretos, typically co-fermented in open concrete vats. However, the appellations no longer even have a legal definition/classification available for such a style. Claretos are still made, but sadly are routinely labelled as Rosados, which they are not.

It is still possible in remote corners to find Claretos, though ... I have even seen a wine-list in the little Rioja village of Sajazarra with a section headed ‘Clars’. And there is a mythical ‘Claretland’ (I’m not making this up): the historical Clarete-production zone in the Najerilla valley around the villages of San Asensio (‘la capital del clarete’), Cardenas and Cordovin. Here there is still a local festival each July, the ‘Clarete battle’ of San Asensio, comprised basically of punters eating lots and spraying Clarete over one another.



Hernando y Sourdais Pink Wines: ‘Roselito’ and ‘Le Rose de Antidoto’

So, Bertand makes a couple of Claretos, currently pragmatically labelled as Rosado/Rosé - a rare outburst of Sourdasian legality. Le Rosé is Bertrand’s (very serious) pink, blending Ribera del Duero red varieties with the local white, Albillo. Some vintages have Tinto Fino and Garnacha, some just Tinto Fino. Le Rosé was first made in 2013, and from 2014 harvest on has been joined by a little sister, Roselito.

Antidoto ‘Le Rose’ Clarete

Le Rose is taken from one parcel in Quintanilla Tres Barrios and another in Miño de San Esteban, west-facing sites with large limestone pebbles in deep arenal sand. Some vintages are blended with Garnacha from a gravel-sand plot in Soto (west of San Esteban). First-press must (no maceration) is fermented 10 days, then aged until March in two 750 litre new oak puncheons; the wine is then rested in stainless steel prior to bottling.

GENERIC NOTE: *Tinto Fino (Tempranillo, more or less) for volume, (in some years, Garnacha for prettiness) and Albillo white for wonderful integrated acidity and freshness ... and the result is somehow both more and less than the sum of its parts. The ‘fourth element’ is the strictness of the limestone soil selected for this fruit, and it’s a key factor. The wine is indivisible – it has become a ‘thing’ remote from and transcending the amalgam of bits. Outrageous volume*

and length, sky high in the mouth, and open all the way through, it's sorta like trying to plug Texas ... it's the pleasure of the wide open road, it's being everywhere and nowhere, it'd be now if it wasn't already tomorrow.

ANTIDOTO 'le Rose de Antidoto' Tinto Fino and Albillo Clarete 2015

70% Tinto Fino with 30% Albillo

Blood orange, tropical fruits, herbal verbena... Long and spicy, with a twisting acid trail which spirals from mid-palate out and back, relieving density and providing a wonderful arc and journey in the mouth. Limestone's sea fossil austerity and rigorous line is apparent, a guideline from which emerge flesh and texture, with a touch of creaminess thanks to a very judicious titch of residual sugar.

Antidoto 'Roselito' Clarete

70/30 Tinto Fino and Albillo, with no maceration or crush, it goes directly to press and into stainless steel to ferment. **GENERIC NOTE:** *Chalky white limestone soil literally screams out of the glass here. Mixing red and white grapes from very old vines grown at about 1000m altitude, it smells like white wine stained with briar and tobacco, and has a lilt of the sea running through it - and sea beds these very high altitude soils once were, long before continental uplift had its way. Utterly dry, aching, spare, super-long, arcing and reaching with terrific grip from the soil and delicately handled phenolic extract. Serious and demanding, the opposite of non-inspirational pinks everywhere.*

Antidoto 'Roselito' Clarete 2015

This smells of the local sandy limestone soil first and foremost, then roses, rhubarb stems and a wash of anise (as if some basil walked over the wine). The palate is wonderful, having great roundness and volume without weight, scored by taut soil, mineral and anise. It has great poise and lingers incredibly, like a really tasty cloud hanging around in your mouth (for as long as you want it to ...)

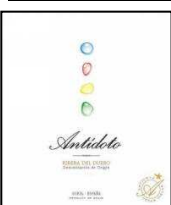
Hernando y Sourdais 'Antidoto' Tinto Fino

Gathered from hundreds of tiny parcels in the pueblos around San Esteban de Gormaz, Antidoto is the produce of 120 year old dry-grown and very low-yielding bush vines. Different soils are vinified separately and then blended before barrel ageing. 50% of the wine is from the village of Soto de San Esteban (west of San Esteban de Gormaz) – here are sand and river stone soils without limestone. To the north, in the hamlets of Matanza and Villalvaro, the soils are red clay over limestone, and these give about 20% of the blend. The balance is from sand-limestone soils in San Esteban itself, Quintanilla de tres Barrios to the north and Miño de San Esteban to the south. Clay gives a rounded velvet and violet nose with touches of chocolate and good dark spice. The clay-based wine is full and soft in texture, open, with good depth. River sand with gravel yields a pure, lovely blackberry fruit, briary and fragrant but vertical without great length. It's effortless, though, with good crunchy acidity. Limestone gives wines which are salty and linear with lovely fanning tannins.

Antidoto is barely made – given the lightest, cool, simple and short fermentation in concrete vat (fermentation finishes off skins once a certain density is realised). Maturation is gentle and matter-of-fact, in clean old 600 litre barrels for 10 months. 70% of the fruit is from very old vines (there is no white fruit in this blend), and stems are excluded. Bertrand is trying to render old vine character as deftly as possible, in particular to avoid over-extraction and excess concentration: “avoiding the tannin avalanche”. The wine is filtered lightly, and not fined.

GENERIC NOTE: *“A very well organised wine”, as Bertrand says, Antidoto features blackberry fruit, ink and graphite, tobacco and earth in a typical but very calm Ribera del Duero nose. The sense of reserve and harmony continue on a gently rounded, deft palate. Bramble, spice and red florals lead, choc-cherry-game and gently earthy back notes follow. Gentle traces of old-vine heartwood (clove, pepper husk and mace) run through the nose and palate, dangling and wandering, expressing harmoniously through the delicately handled, barely extracted juice. Antidoto is not heroic winemaking, it's a poem. Understated, understood.*

ANTIDOTO Tinto Fino 2014



A generous vintage, and a velvety wine - Bertrand calls it 'el Atletico', the juicy and athletic one! Creamed boysenberry fruit is plush, but not sweet, and the wine has an ambience of fresh alertness – a nice twitch of energy in the juice. There are touches of meat, game, stone and scrub and a savoury whiff of fruit tannin. There's a lovely earth-tannin sense of roll in the mouth, memories of big-pebbled

red soil, dark caney fruit juice and a maritime tang. The mouthfeel is savoury with nice lift, roundness and carry to a finely balanced finish.

Hernando y Sourdais 'Le Hormiga de Antidoto' Tinto Fino

In the pueblo of Quintanilla de tres Barrios, north of San Esteban, Le Hormiga is a cool south-east facing monopole vineyard of 1.2 hectares. Organically farmed, Hormiga has 2 metres of deep sand over clay, and carries very old vines on native red rootstock. The wine is fermented 12 days and macerated 25 before 18 months' age in new and 1yo Darnajou barriques. Hormiga, or the 'ant' of Antidoto, was first released in 2012.

GENERIC NOTE: The nose is vibrant and silty with an almost electric red earthiness through prune-old vine-heartwood with fine spice. The mouth ripples with subtle tension. Oak adds, curiously and delightfully, an abstract sour undercurrent, giving tuck and tug to the fleshy ripe tannin depth, and there's a pure, fresh earthiness. It's effortless in the mouth, deep and flowing despite the low cropped old vines' natural intensity and impact.

ANTIDOTO 'Le Hormiga' Tinto Fino 2013

Sweet blackcurrant pastille fruit is pippy and gamey with lovely ripe tannin aroma. There's beautiful wet soil smells, fat-soft metal minerals, dark raspberry and purple violets. Lots of aromatic action, but all is organised and gently expressive. Plush-palated, it has beautifully rounded and spiced purple fruits backed by the minerals, running along a seam of perfectly integrated silky tannin/oak before giving way to an exquisite squeak of natural acid.

DOMINIO de ES WINES, Atauta village



From the environs of Atauta village (south of San Esteban de Gormaz), several tiny vineyards based on deep sand over limestone and clay are combined for ES, and the Valdegatiles vineyard gives us a Cru wine – Dominio de ES-La Diva. This is the summation of Bertrand's years of history working in this microclimate and its limestone soils, and the work here is all to do with balancing the vineyards, which yield about 1kg per vine. Wine-making starts with a slow fermentation of 20% whole bunches in open vats, and 22 days' maceration with just two pigeages. The wine is aged in second-use burgundy barrels. As with all of Bertrand's wines, these are very gently elaborated.

The wines of Dominio de ES are concentrated and serious, for sure – but there's an unmissable deftness too. A partial cause (along with Bertrand's horror of over-done wine) is the inclusion of a *significant* wedge of field blend Albillo in the Tinto Fino. The white allows a sense of roundness and space as well as amplifying natural acid freshness and definition and moderating limestone's strictness. The wines have myriad flavour and texture complexities: the saline fossil aromas belying these soil's submarine history, the stunning fineness of the quality oak within, the multiple layers of soft-jagged red-grape/white-grape acid/limestone freshness in structure. Worlds within worlds, friends. The first release of ES was 2011 and the first Es 'la Diva' came from 2012.

DOMINIO de ES Tinto Fino

A blend of 3 sandy limestone parcels, Miño, Villalvaro and Alcumillas. Half the fruit is de-stemmed, and is macerated 25 days. A mix of old and new wood, first aged in barriques then in larger old wood to marry the tannin and oak.

GENERIC NOTE: Soft, earthy, beautifully perfumed fruit runs cherry-boysenberry-gooseberry, with anise and damp earth tells, delicate despite the manifest concentration and vine age. It's a textural expression of soil, with fleshy silkiness given a nice tug by spice and minerality with floral-vegetal relief. A good splash of the white Albillo and its lovely fresh acidity softens the strictness of the limestone rimming the palate, and leavens the power with which clay marks the tannins. The palate is deep, high, long and wide. Despite wonderful concentration and layers of flavour, it signs off with glorious burst of driving natural acid, and is incredibly lingering.

DOMINIO de ES Tinto Fino 2013

Delicate red fruits, pomegranate and cranberry, nicely earthy and mineral, run through with spice and tannin. Super well-organised ... You smell from the sky though the fruit and material of the vine into the earth, and once the transact is established, it radiates gently and easily to all points.

DOMINIO de ES 'la Diva' Tinto Fino

Bertrand's wife, Olga is nick-named "the Diva of the Waking Hours", ie she can party like heck, and this wine is named in tribute to Olga. La Diva is picked from the mid-slope of a north-facing gravel-sand Cru, Valdegatiles, in the village of Atauta. Bertrand has been cultivating this vineyard since 2000, when (at age 23 and working for Alvaro Palacios) he was the first to recognise the great potential of the authentic old local vines, if handled well. Valdegatiles is a dry-stone-walled 'clos' and these walls help retain fine mineral elements which would otherwise be lost to erosion into the fertile valley. The wine is a field blend of Tinto Fino with 15% Albillo white.

Fermentation takes place in barrels standing on their end, with the head taken out so gentle plunging from the top can be performed, but there are only two such pigeages during 21 days of maceration. The wine is made from 50% whole bunches with very careful extraction, then aged 16 months in old burgundy barrels. 2012 was La Diva's first release. Just 2 barricas are made.

DOMINIO de ES 'la Diva'

A wine of impeccable order and line - very well organised in the way of all Bertrand's wines – La Diva is profound, soft and electric. The first thing is a feeling of being IN the dirt of Ribera del Duero - the ages old smell of Ribera's ancient seabed soils. There's cherry, cassia bark, almond trees, cranberry, briar, salted olive... an elixir of wineyness! The wine is a wonder - effortless and divine in the mouth, with amazing energy and sense of line.

historical and future release tasting notes

Antidoto 'Roselito' Clarete 2014

Brilliant palest pink like a faded classical rose petal. But the colour belies the wine. Fresh with lovely natural acid yes, but utterly untypical pink with intense structure reflecting the deep chalky limestone soils in which the 50-50 Tinto Fino and Albillo fruit is grown. Tactile as all get-out, this is not Rosado as charming accompaniment, but the center stage. High impact, high reward pink to be fully taken notice of.

ANTIDOTO Tinto Fino 2015

2015 is a very delicate vintage - silky and effortless wines resulted.

The nose leads with juicy red cherry core fruit, run through with ink and graphite, subtle tobacco and earth. Calm and composed with no heat or bigness. Gently rounded, excellent tannins draw out the second half of the palate leading to a gentle floral-acid finish. Almost light, it's lovely and round with good movement.

ANTIDOTO Tinto Fino 2012

2012 was a very dry year, making four consecutive drought years, with only 150 litres of rain. Fortunately, there was a nice freshening rain late in the ripening season. "A very well organised wine", as Bertrand says. Dandy blackberry fruit, deft palate with very slightly chewy tannin. Excellent mouth perfume release at back! Bramble, spice and red florals lead and delicate choc-cherry-game and gently earthy back notes follow. Aged about 12 months in old wood, filtered and bottled un-fined.

ANTIDOTO Tinto Fino 2011

A beautifully resolved wine, typical of Spain's fantastic 2011s, it comes to you like a river, open and flowing. It has nice volume exceeded by gliding length, it's savoury and deft in the mouth with fine perfume release at the finish. The fruit has an easy interplay between the plush and the leathery with wild herb, briar, fresh soil and dark spice impregnating the juice. The old vine woodiness inherent in the wine is allowed to express fully without cloying thanks to the extremely well-judged 'under-making' regime in play.

ANTIDOTO Tinto Fino 2010

Understated, calm and confident, it's restrained, spicy, delicate. Glossy, sweet'n'sour blackberry nose with brambly 'red tobacco' over black pepper husk, cranberry and dark rocky earth. Juicy plushness with crunch, minerality and earthy acidity; subtle oak; quality savoury-nutty fruit tannins. Simple, direct and delicious with a lovely finishing note. Beautifully open and develops beautifully in the glass, with a typical saline, seaweed character at finish. Bertrand reckoned that in 2013 (ie up until 2012 vintage) it was going 150 kph, but had 200 in it!

ANTIDOTO Tinto Fino 2009

This is a very good Ribera del Duero at a great price and faithfully reflects old vines from a specific sub-climate of the region. It's lightly handled, having a long maceration and very gentle extraction with fermentation in concrete (yay) and delicate oak ageing in 2-3 yo French barriques (off-casts from Haut-Brion, in fact). Ribera, Soria and Tinto del Pais speak quietly and clearly, winemaking is mute. It has a glossy dark sweet'n'sour blackberry nose with an energetic brambly 'red tobacco' lift over black pepper husks, anjelica cranberry extract and dark rocky earth. Palate is mid-weight, has nice juice plushness with a good sense of crunch, brimming oral minerality and earthy natural acidity. Direct and delicious, its juiciness gets a thoughtful structural squeeze from very subtle oak and high quality savoury-nutty fruit tannins. There's a twitch of powerful, dark earthy spice in the back part taking the fruit somewhere else, and pleasing perfume release enacts a lovely finishing note.

ANTIDOTO 'Le Hormiga' Tinto Fino 2014

Beautifully resolved on nose and palate, even in its youth. The nose is a deeply floral lozenge of purple-black fruit, savoury thanks to a wide band of mature tannin, edged with a mineral thrill. It's effortlessness is amazing, the wine never gets big or extracted, despite the tannin fullness and the vintage's generosity.

ANTIDOTO 'Le Hormiga' Tinto Fino 2015

From 2015, a larger than usual portion of Garnacha features in Hormiga, which is a compilation of around 1500 litres of Tinto Fino from the Hormiga vineyard, joined by 600 litres of Garnacha from a single north-facing parcel known as 'Hoya' in Quintanilla.

The old Tinto Fino vines give a lovely silty earthen character in the tannin and the fruit is sweet, vegetal and pippy, yielding to limestone crunch. The Garnacha is lovely and compact, poised, energetic and redolent of the red soil in which it grows.

DOMINIO de ES Tinto Fino 2014

Beautiful deep satiny purple-blue floral (more subtle than violet, deeper, softer); stunning underlying ripe seed and skin character drives a vital and beautifully wound wine.

DOMINIO de ES Tinto Fino 2015

Blood orange and pomelo lift from a complex and vinous, texturally mature palate.

DOMINIO de ES Tinto Fino 2011

Carminé marked with magenta, it's fresher and lower in alcohol in the tradition of Clarete wines. Soft, earthy, beautifully perfumed fruit runs cherry-boysenberry-gooseberry. It's a textural expression of soil, with fleshy silkiness given a nice tug by spice and minerality with floral-vegetal relief. A good splash of the white Albillo and its lovely fresh acidity softens the strictness of the limestone rimming the palate, and leavens the power with which clay marks the tannins. Lovely.