



DOMINIO DE AATAUTA
RIBERA DEL DUERO





Love of the vineyard as a starting point

There is a unique valley that is a true oenological and ethnographic jewel, located in the Soria town of Atauta at an altitude of 1,000 meters above sea level. In this unique enclave, Bodegas Dominio de Atauta is perched, to reflect in its wines all the peculiarities that the Tinto Fino variety is capable of offering from pre-phyloxera vines that are more than a century old.

Bodegas Dominio de Atauta feeds from the tradition of a valley with more than five centuries of winemaking tradition and with extreme conditions, both for the altitude at which it is located and for a climate with little rainfall and large temperature fluctuations.

Based on these factors, the philosophy followed by Bodegas Dominio de Atauta since its beginnings has been to care for the grapes obtained in the vineyard throughout the whole cycle with exceptional qualities and to carry out a careful intervention in the winery.

Over the years and adding an excellent human factor to the unique conditions of the terroir, the wines of Dominio de Atauta have managed to carve out a niche for themselves among some of the most renowned wines of such an outstanding appellation as Ribera del Duero.



A unique oenological and ethnographic jewel

The Atauta Valley is located at the beginning of the D. O. Ribera del Duero, 50 km. away from the source of the Duero River in the province of Soria, at an altitude of about 1.000 meters. The small village of Atauta is 4 km. away from San Esteban de Gormaz, located on the moor above the river Duero.

It is a very eroded valley so, although it is small (4 km long and 1 km wide), it has a great diversity of soils, both in terms of composition and depth of soil. Depending on its location in a valley, moor or hillside area, all of these soils have a common characteristic: the calcareous rock that exists at depth and which provides the minerality to the grapes and avoids the roots to go deeper into the soil.

The valley's altitude is one of the most significant elements since, among other factors, it allows the grapes to mature more slowly, harmoniously and in a more balanced way. On the other hand, the wind, which constantly flows through the valley from west to east, helps to keep the vines at a low humidity level, which helps to prevent fungal diseases.

These orographic conditions of the valley, together with the climatic conditions of the area: low rainfall, low average temperatures and wide temperature fluctuations between day and night in the months when the grapes ripen, make them ideal factors for growing vines and ripening grapes.





Over 5 centuries of winemaking tradition

The Atauta region has vestiges of a rich wine-growing past, including El Plantío, a group of 141 wineries and wine presses dug out of limestone rock, mostly built during the 19th century. It is a small hill located at the foot of the village of Atauta, what is known as Paraje Hondo, and is a witness to Atauta's important role as a wine-growing centre in the region.

The Junta de Castilla y León has recognized the ethnographic value of this site by declaring it an Asset of Cultural Interest as it is in a very good state of conservation and shows a way of life linked to traditional wine production. The group of wineries also has a great architectural harmony, perfectly integrated into the landscape of the area.

Atauta is the village in Ribera del Duero with the largest number of underground cellars, some of which are more than five meters deep. The purpose of these cellars was to store and preserve wine. Practically all of them have a similar structure, with an entrance through a sloping gallery which, via stairs, leads to a larger room in which the wine was stored. The composition of the soils allowed for this type of construction, which offered a fundamental advantage in terms of wine storage: a constant temperature throughout the year.

Although the Atauta wine cellars date from the 19th century, the first records of the existence of vineyards in the area date back to 1201.



Centenary vineyards

Traditional and sustainable growing

Overlooking Somosierra, the Urbión mountain, and the Moncayo, the vineyards are on what was once the Golbán stream and coexist with holm oaks and oaks and aromatic herbs such as thyme and rosemary, vegetable gardens, mushrooms, and animals such as hares, partridges, roe deer, and wild boar. It is also very common to see vultures and eagles in an ecosystem that will eventually be transferred to the wine by the pure interaction of all the elements.

The main grape variety is Tinto Fino, as Tempranillo is known in Ribera del Duero. Dominio de Atauta manages more than 600 plots in the small Atauta Valley where viticulture is carried out using only organic products that are respectful of the environment and in the most sustainable way possible.

All the work in the vineyard is carried out by hand, as the narrow planting frame (1.7x1.7) does not allow the entrance of any type of machinery. Soil treatments are completely natural, using only animal and vegetable compost.



PRE-PHYLLOXERA VINEYARD

Almost all of the Dominio de Atauta vineyards are pre-phyllloxera, around 85 years old, and only one 85 year old plot is grafted.

The vineyard is gobelet trained, as was traditionally done in the area. This type of planting also allows the vines to better resist the low rainfall (430 mm/year).

Due to the high age of the vines, the poor and shallow soils and the extremely careful work of the vineyard, the yields range from 1000 to 2500 kilos of grapes per hectare.

A winery overhanging into the heart of the valley

Dominio de Atauta winery was built to preserve the richness of this valley. Its construction goes down four levels in the valley, which allows us to make our wines taking advantage of gravity without damaging the excellent raw material.

Dominio de Atauta is built on a rocky hillside in the valley, surrounded by vineyards, 4 km south of the village of San Esteban de Gormaz, where the Duero River flows into the valley.

Harvesting at Dominio de Atauta is always done by hand and the grapes come in through the upper floor from where they drop to the tanks located on the next floor by gravity.

The barrel cellar is on the third level, where 600 French oak barrels are kept.



SOILS

WIDE RANGE OF CONSTITUTIONS, EXPOSITIONS AND ORIENTATIONS

The determining factor in the character of each of the wines from this winery is the diversity of soils.

There is a multitude of constitutions, exposures, orientations and depths that gives each of the grapes from the different vineyards their personality and very specific features.

The common feature of all of them is that they are sandy on the surface, which prevented phylloxera from attacking them. In addition, they have limestone at depth, which adds minerality and complexity to the wines, and prevents the roots from digging into deeper layers.

As an example of this diversity of soils, Bodegas Dominio de Atauta produces the Single Vineyards collection.

The 'Single Vineyards' collection of Bodegas Dominio de Atauta is the result of the knowledge of the Atauta Valley that we have obtained over years of work. Understanding a valley that is only 4 km long (East-West) and 1 km wide, with such an extensive diversity of soils, altitudes, depths, etc, requires daily work that has led us to identify 25 different terroirs. Experience has shown us that some of them can offer outstanding quality and a unique personality. These two elements are essential for us to decide to include a wine in this collection.

We have chosen the five sites in the valley that meet these two requirements and we have used them to make five wines that try to show the different personalities that each terroir in the Atauta Valley can offer.



SINGLE VINEYARDS COLLECTION

FIVE TERROIRS, FIVE SINGULAR WINES



LA MALA

It has a depth of only 0.7 m to the limestone. The soil is sandy on the surface with a thin layer of clay on top of the limestone. Due to the shallow soil depth, yields are very low. These low yields of each vine, together with the special soil features, make one of the most interesting wines.



VALDEGATILES

It is the deepest soil of the three single vineyards (1.6 m to the limestone rock), as well as being the richest in clay. The composition and depth of the Valdegatiles soils make the wine more structured and powerful.



LLANOS DEL ALMENDRO

The Llanos del Almendro soil is sandy with cobbles on the surface and sandy loam at depth. It is the poorest soil due to the amount of sand and the shallow depth (1.2 m to the limestone). The poor soil, together with the higher temperature that these soils accumulate, makes the grapes ripen more slowly, providing a greater complexity of aromas and flavors.



SINGLE VINEYARDS COLLECTION

FIVE TERROIRS, FIVE SINGULAR WINES

LA ROZA AND SAN JUAN, TWO RECOVERED VINEYARDS

LA ROZA WITHIN THE REALMS OF HOLM OAKS AND GARRIGUE

La Roza is located in a garrigue and holm forest glade over a terrace that extends the Atauta Valley from the east. The 2.29 hectares of the La Roza vineyard are divided in 19 different parcels. Three of these parcels, 0.24 hectares and 689 vines, stand out for their exceptional quality. From these three parcels the grapes of Dominio de Atauta la Roza are sourced..

A RECOVERY PLAN FOR A VINEYARD THREATENED WITH EXTINCTION

Several actions, such as putting up fences to reduce the damage made by the different animals in the valley and progressively adding organic matter to the soil, have been carried out as part of the La Roza recovery plan. On the other hand, a trench has been dug to cut the roots from the neighbouring holm oaks in order to reduce the pressure that they were exercising on these areas.

La Roza is located at an altitude of 965 meters which makes it one of the highest-altitude vineyards in the Ribera del Duero appellation.

SOIL: SAND AND CLAY

The character of the La Roza vineyard is clearly marked by the 2 meters of soil it composes. On the surface, 60 cm of loose sand with medium-sized cobbles followed by 40 cm of sand mixed with clay ensure the mature and silky character of this wine's DNA. The 1 meter of red clay that follows before the roots of the vine reach the slightly decomposed calcareous rock bed provides a subtle freshness and structure that becomes eternal on.



SINGLE VINEYARDS COLLECTION

FIVE TERROIRS, FIVE SINGULAR WINES

LA ROZA AND SAN JUAN, TWO RECOVERED VINEYARDS

SAN JUAN. A SMALL GEM NEXT TO THE ATAUTA VALLEY

In the continuous search for finding exceptional terroirs with the potential to produce wines with a marked personality and exceptional quality, Dominio de Atauta has found a small area located just one kilometre to the south of the Atauta Valley, on a terrace slightly facing the south in a subvalley parallel to the Atauta Valley, the valley of San Juan. This is the area known as San Juan, which covers 0.45 hectares distributed into 7 parcels and a total of 1.415 vines.

ALTITUDE

San Juan is located 950 meters above sea level, making it one of the highest vineyards in the entire valley and the D.O. Ribera del Duero.

A VERY POOR SOIL THAT PROVIDES ENORMOUS ELEGANCE

San Juan has one of the poorest soils, if not the poorest in the Atauta Valley. With only 1.2 metres of sand and a low percentage of clay and limestone, the plant has to root in the microcracks of the calcareous rock bed for its nutrients. The vine's morphology in this area of San Juan, small and very weak, is the result of this soil being so poor in organic material. Oenologically, this poor sand will create extremely elegant wines with subtle and delicate tannins..



CARE FOR EXCELLENT RAW MATERIALS



Years of experience and work in this area have allowed us to know each of the more than 600 micro-plots that are made individually with the maximum respect for their essence and nature.

Our work philosophy is to care for this raw material with exceptional qualities achieved in the vineyard throughout the entire cycle and with careful intervention in the winery.

The winery has tanks of different materials and sizes to adapt to the different needs of each type of grape. The materials include wooden vats, concrete and stainless steel tanks and sizes ranging from 1,000 to 10,000 liters.

The philosophy of careful intervention in the winery is applied from fermentation to the finishing of the wines, always seeking natural fermentation without cold stabilization and very gentle filtration, respectful of the excellent raw material.



The human factor

Passion and high standards

The human factor is added to all the factors that define the "terroir" (climate, soils, variety and age of the vineyards). It is a key factor in the production of Dominio de Atauta wines.

Ismael Sanz, as head of viticulture, and Jaime Suárez, as head of oenology, make a perfect tandem in the whole winemaking process, from the vineyard to the winery. Both, closely linked to the D. O. Ribera del Duero since its origins, have an enormous passion for their work that translates into care and maximum demand at every stage of the winemaking process.



"Feeling that every day you have the chance to work in a unique place forces you to push yourself to the limit"



DOMÍNIO DE ATAUTA
RIBERA DEL DUERO

OUR WINES

Every wine an aim

Dominio de Atauta Albillo Mayor

This Dominio de Atauta “Albillo Mayor Prephylloxera Vines”, is the search for the needle in the haystack. White grape varieties among a sea of reds, one by one. It was a challenge that the valley presented us, and we could not miss the opportunity. Having grapes from vines that in many cases are over 140 years old is a privilege and we had to take advantage of it..

It is a wine that has the character of the Atauta Valley, fresh and chalky.



OUR WINES

Every wine an aim

Parada de Atauta

This wine wants to show the finesse, concentration and complexity of the grapes and vineyards of the area. Parada de Atauta is far from being Dominio de Atauta's second wine, it is a completely different concept, friendly, affordable and understandable for everyone. The wine is made from a selection of very old vineyards located around the Atauta Valley, mainly sandy with cobbles, since they are warmer, providing better ripening and greater fruit intensity.



OUR WINES

Every wine an aim



Dominio de Atauta

Dominio de Atauta is the wine that gives its name to the winery. It is made from a blend of pre-phylloxera vineyards between 120 and 160 years old. Located exclusively in the Atauta Valley. The soil compositions are diverse, ranging from calcareous sandy, sandy loam, clayey and cobble, all of them on a bed of limestone, which makes a wine with a very marked personality with a completely original expression of the Tinto Fino de Ribera del Duero.



Dominio de Atauta

Llanos del Almendro

Llanos del Almendro is an area located on a valley terrace with a surface of 1.05 hectares and 1.2 meters of sandy soil with a slight presence of cobbles on the surface and sandy loam at depth. The yield is approximately 0.45 kg. per vine, so the maximum production of this wine would be 900 bottles.

The sand gives maximum elegance and silkiness.





Dominio de Atauta *Valdegatiles*

Valdegatiles is an area located in the lowest part of the valley, at 950m altitude, with a surface of 1.6 hectares and a depth of 1.7 m of clay to limestone rock, with a yield of 0.6 kg per vine, so the maximum number of bottles is 1,200. All this results in the most powerful wine of the winery with a great personality and remarkable freshness, making a wine with a perfect balance.



Dominio de Atauta

La Mala

La Mala is an area located on a small terrace on the slope of the valley, surrounded by holm oaks and walnut trees, with an extension of 0.8 ha, only 70 cm of sandy soil on the surface with a layer of 10 cm of clay before the limestone rock and an average yield of 0.5 kg per vine. The maximum production of bottles is 600. Its name comes from the low production of its vines, which is why in the past it was considered unprofitable and was called La Mala.





Dominio de Atauta *La Roza*

"La Roza" takes the elegance of the Tinto Fino to a higher level. It has everything Dominio de Atauta looks for in our 'single vineyards' wines: exceptional quality and unique personality. On the nose, we can feel that we are in the middle of that holm oak forest, surrounded by thyme and wild lavender. In the mouth, we feel the tremendous elegance we expect from this poor, sandy soil that silkily covers our mouth.



Dominio de Atauta

San Juan

"San Juan" was born from the restlessness of a team that is not satisfied with what is known and takes their efforts to produce 'single vineyard' wines to the highest level. This bottle faithfully represents the essence of a small place with a unique personality. San Juan is perfumed, a blend of ripe red fruit with hints of mountain and aromatic herbs. In the mouth it is fine, subtle and delicate, developing until it floods us with a perfume that never seems to end.



D.O. Ribera del Duero

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