



DOMINIO ROMANO  
RIBERA DEL DUERO



# CAMINO ROMANO 2012

## An homage to the fruit character of Tinto Fino

In Camino Romano we are looking for the expression of the fresh and kind fruit of the grape that proceeds from a strict selection of vineyards between 15 to 30 years old. The elaboration pretends to extract the maximum aromatic potential of the grape while preserving a balanced and mild wine to be enjoyed in any occasion. For that we employ a modern technique known as "cold soaking" which we have been improving constantly until achieving maximum benefits. A good extraction of colour and aroma with a low input of tannins.



100% Tinto Fino



Cold skin maceration for 9 days. Alcoholic fermentation in stainless steel vats for 10 days at 30°C. A total maceration period of 18 days.



Aged for 12 months in 2nd and 3rd year old 400 l. barrels of French and Hungarian oak



deep red-purple colour



It has intense fruity aromas of red and black fruits.



On the palate the wine is elegant with good acidity and a great balance. The fruity character is combined with a gentle touch of oak and a very fresh and clean finish.



Serve at 15-16°C. Decanter before serving.



Gilled poultry and vegetables



Stored under the right conditions, the wine will develop positively during the next 6 years.

**THE VINEYARD:**

<b>Grape:</b>	100% Tinto Fino
<b>Age:</b>	Average of 15-30 years
<b>Pruning:</b>	Goblet
<b>Soil:</b>	white sand on limestone and marl concretions
<b>Vegetative cycle rainfall:</b>	395 mm
<b>Harvest:</b>	

**WEATHER DURING THE VEGETATIVE CYCLE:**

2012 began with a very cold and dry winter with a lot of frost (56 frost between January and February). Spring has extended itself more than in previous years in which freezing temperatures shifted to warm temperatures in a short period of time. Spring rainfall was noted mostly in the month of April, being lower in the other months thus resulting in a spring low in rainfall in general.

Summer arrived early with a hot June (the maximum annual temperature was registered in June with 40°C.) and continued very dry with moderate temperatures, leading to a harvest with plants that showed a rather high water stress level.

The average temperature in 2012 was 11,8°C. It was a year with less heat than during the previous years, even though one got the sensation of a hot year, precisely because of the anticipation of the summer season. The anomalously scarce rainfall continued in line with the dry 2011 for it only achieved 395 l/m<sup>2</sup>. The months from April until November were the most rainy and even these were far away from the average numbers with only 91 and 60 liters per square meter. The remaining months didn't reach 40 l/m<sup>2</sup>.

**WEATHER DURING THE HARVEST:**

The harvest arrived with high water stress in the vines due to the severe drought which for the second year desolated the Ribera del Duero. Harvest began on the 4<sup>th</sup> of October and ended a week later for precipitations have prevented a longer harvest.

The grapes arrived at the winery in an excellent health state, medium alcohol degree and a good acidity, resulting in wines with more elegance and a better balance compared to the previous harvest, with less structure on the palate but better balance and acidity. The 2012 wines are of violet hue, with a fresh nose and notes of intense and rich red and black fruits. On the palate they express freshness, with a good acidity and with tannins that will develop positively during the next years.

	<b>Alcohol</b>	13,5%	<b>VA.</b>	0,7 g/l	<b>Sugar.</b>	<2 g/l
	<b>TTA.</b>	5,3 g/l	<b>pH.</b>	3.5	<b>IPT.</b>	68

The wine is bottled without stabilization and with a minimum filtration.  
It might contain some natural bottle sediments.

