



## Red Wine– “Dominio de Elbio”

### The Elegance of La Horra

The project’s second wine, is named after the estate, signifying it is crafted from the finest grapes. It represents the culmination of the estate’s unique characteristics and the region’s attributes. With limited production, this wine stands out for its elegance and depth.

A tribute to the terroir of La Horra, Dominio de Elbio reflects the estate’s unique character and bold vision.

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The **Dominio de Elbio** *ESTATE* spans 60 hectares of woodland and vineyards, planted in the year 2000 located in the renowned “*magic triangle*” of La Horra, Anguix, and Roa in the famous Ribera del Duero region.

This estate encapsulates a winemaking tradition that spans over 2,300 years from the Celtiberians to the present day.



### INFORMATION

**Name:** Dominio de Elbio

**Estate:** Dominio de Elbio

**Production:** 15.000 bottles

**Zone/D.O.:** Ribera del Duero

**Alcohol:** 14,5%

**Hectares:** 45 Hect. vineyard

**Vineyard altitude :** 869 meters

**Terroir:** Clay-limestone soils

**Climate:** Continental

**Aging:** 12 months (25% in new French oak barrels, the rest in foudres).

### VARIETIES

Tinto Fino (Tempranillo), Cabernet Sauvignon, Merlot

### TASTING NOTES

**Appearance:** Wine with a high-layer garnet red color.

**Nose:** High intensity, predominantly fruity aromas: berries and dark fruit. Also spicy notes, nutmeg, white pepper.

**Palate:** It is broad and rounded, with very polished tannins, high persistence. Great balance, with power but with the characteristic freshness of the vineyards of La Horra.

**Serving Temperature:** Recommended at 16 °C.





### WHERE HISTORY AND NATURE MEET

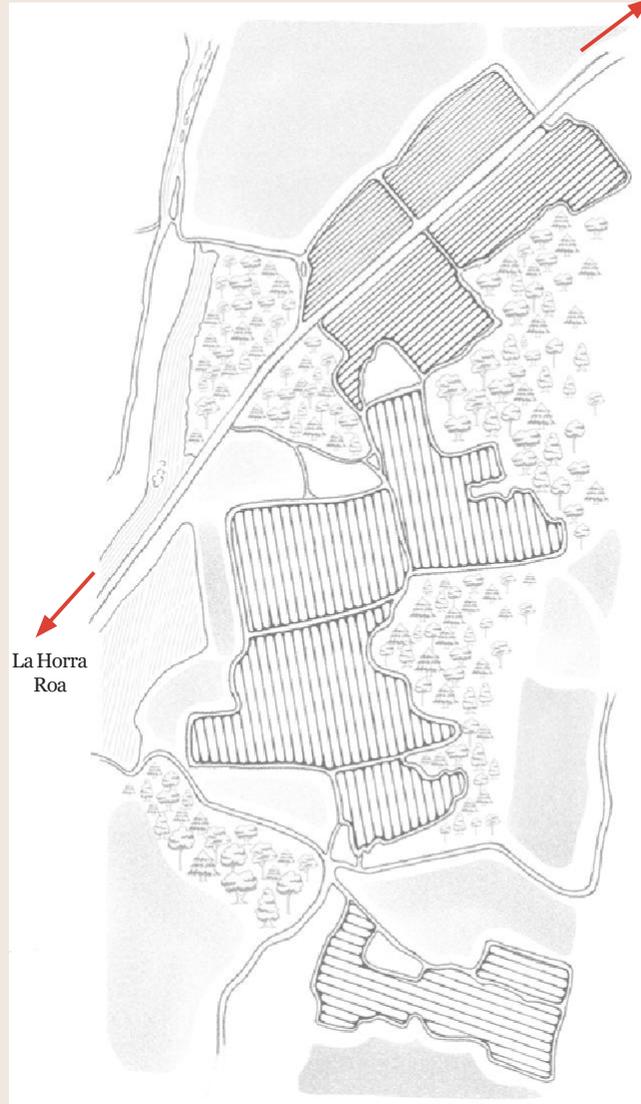
Dominio de Elbio vineyard lies in the heart of the “magic triangle” of La Horra, Anguix, and Roa, renowned for its exceptional terroir and a winemaking heritage dating back to the Celtiberians. This captivating estate provides a unique environment for viticulture.



### BIODIVERSITY AT ITS PEAK

Surrounded by forests and abundant wildlife, the estate is home to roe deer, wild boar, wolves, foxes, and a diverse array of birds. The harmonious interaction of local flora and fauna, including sage, oaks, holm oaks, and pines, creates a microcosm that enriches each bottle, showcasing the richness and diversity of the environment.

Aranda de Duero  
Gumiel del Mercado  
Sotillo de la Ribera



### THE HEART OF THE VINEYARD

The clay-limestone soils, rich in iron and limestone, ensure excellent drainage. Combined with the extreme continental climate and an altitude of 869 meters, these conditions create optimal settings for high-quality vines. Each section of the vineyard is meticulously tended to capture the nuances of microclimates and terrain, thereby reflecting the essence of the terroir in the wine.



### REINTERPRETING RIBERA DEL DUERO

Salvio, primarily Tinto Fino, incorporates Cabernet Sauvignon and Merlot to enhance structure, smoothness, and fruity notes. Aged for three months in French oak barrels with vintage variations, it achieves depth while preserving the grapes' purity and freshness. The emphasis is on quality rather than time in oak, which is why the aging period isn't specified on the label.