Parada de Atauta



Producer: Dominio de Atauta Winemaker: Almudena Alberca

Country of Origin: Spain

Region of Origin: Ribera Del Duero Grapes: Tempranillo 100%

ABV: 14.5% Case Size: 6x75cl Vintage: 2013

Suitable For: Vegetarians and Vegans

Closure Type: Cork

The One-Liner

A stunner from the amazing Dominio de Atauta estate in eastern Ribera del Duero.

Tasting Note

A warm, spicy, open nose with intense black fruit, juicy black cherries, mocha and baked earth characters. The palate is fine with good structure, concentrated blackcurrant fruit, cedar and minerality with perfumed violets to the finish.



Producer Details

Established in 1999 by Miguel Sanchez, a Madrid wine merchant who realised the potential of the ancient vineyards, many pre-phylloxera, in this neglected part of the Ribera del Duero near Soria. With vineyards at 1,000 metres above sea level, a difference of up to 25 degrees C between day and night temperatures in summer, and naturally low yields, conditions are perfect here for fantastic quality grapes. Miguel brought in Bertrand Sourdais, a young winemaker from Chinon and passionate advocate of biodynamic viticulture and the principle of terroir, who oversees both vines and winemaking - this is a place where wine is truly made in the vineyard. Within a few years, Atauta has produced some of the most individual, complex and expressive wines in Ribera. Grapes come from a total of 60 hectares, 60 to 120 years old and 90% ungrafted, owned by Miguel and no less than 40 other growers, all managed by Bertrand along biodynamic principles. The 'minimal intervention' approach follows through to the no-nonsense, gravity-fed cellar, with natural yeasts, open-top fermentation and no filtration or cold stabilisation.

In The Vineyard

This release from Dominio de Atauta is from their younger vineyards - but still at around 60 years old!

In The Winery

The wine is aged for 12 months in French oak.

Awards & Press

2010 Vintage: Guia Penin 2014 - 95 points

2010 Vintage: IWSC 2013 - Bronze

2009 Vintage: Guia Penin 2013 - 94 points

Food Recommendations

Match with grilled meats and roasted vegetables.

2012 Vintage: "This balanced red presents a firm, polished structure, with well-integrated tannins and fresh acidity, filled out with cherry, cola, liquorice and herbal flavours. Drink now through 2020. 88 points." Thomas Matthews, Wine Spectator, 31st August 2015

2011 Vintage: " ... has a serious nose of ripe black fruit, and is medium-bodied, with polished tannins and good balance." Luis Gutiérrez, The Wine Advocate #214

2009 Vintage: "...comes from 60- to 80- year-old vines. It has a very expressive bouquet with vivacious red berry fruit subtly infused with rose petal scents. The palate is medium-bodied with ripe, fleshy, tensile tannins and a composed, natural, perhaps effortless finish that is utterly seductive. Superb. 92 points." Neal Martin, Wine Advocate, Issue 205 (28th Feb 2013)

2009 Vintage: "Smoky, gamy aromas give way to herbal earth and licorice flavours in this austere red. Muscular tannins and firm acidity lend plenty of backbone. Focused but tough; needs time to open. Best from 2013 through 2020. 89 points." Thomas Matthews, Wine Spectator, 15th October 2012