



## DOMINIO ROMANO CAMINO ROMANO - 2022

### DO Ribera del Duero | Organic Red Wine

Dominio Romano Camino Romano 2022 is an organic Tempranillo Tinto Fino from the DO Ribera del Duero, Spain, sourced from 15- to 30-year-old vines on rigorously selected soils. Certified organic, vegan. At 14% volume, it delivers generous ripe fruit and soft tannins with a gentle oak structure. WINEMAKING: 7-day cold pre-fermentation maceration, followed by 12-day alcoholic fermentation in stainless steel at 24 °C (18 days total skin contact). Aged 8 months in 400-litre French and Hungarian oak barrels, 2nd and 3rd fill — giving a gentle oak influence without masking the fruit. FOOD PAIRING: Ribera del Duero Tempranillo at this level has one natural calling — meat and fire. As well as Castilian roast suckling pig, or a platter of Ibérico charcuterie. The soft tannins and ripe black fruit handle both raw intensity and fatty richness without flinching. Serve at 15-17 °C; light decanting recommended. Excellent with grilled meats, roasted vegetables or barbecue. This is a satisfying Ribera that does not require cellaring. Decant 20 minutes before service.

#### **Tasting notes**

##### **Color**

Deep red-purple, dense and bright.

##### **Aroma**

An intense, fruity nose of ripe red and black fruits — strawberry, blueberry, blackberry — with a subtle earthy, herbal undertone.

##### **Taste**

The palate is juicy and direct, with soft tannins and lively acidity pulling the wine toward freshness.

##### **Finish**

A fresh, clean finish of medium length, on red fruit and a touch of pepper. Tannins remain supple through to the end.

DOMINIO ROMANO Founded in 2005 by the Cusiné family — the same growers who run Parés Baltà in the Penedès — Dominio Romano was born from a passion for the great terroirs of Ribera del Duero. Its name pays tribute to the Romans, who introduced viticulture to the region over 2,000 years ago. Oenologist Jordi Fernández, drawing on experience in the Priorat and Catalonia, vinifies with a philosophy of minimal intervention: certified organic since 2011, low sulphur, no oenological additives. The vines, mostly trained in the traditional bush-vine system, are dry-farmed on the terroirs of Rábano, province of Valladolid. Dominio Romano is among the pioneers of natural wine without added sulphites in Ribera del Duero.