



LAS SABIAS 2018

DO Toro

Dominio del Bendito, Zamora, Spain

LCBO # 537837 | 15.0% alc./vol. | \$45.95 | Release: 24-Sep-2022



“Tasted next to the 2017. The 2018 Las Sabias stole the show. It has ripeness, depth and complexity, and the palate feels very harmonious in the Titan XL style. It’s still a baby that needs a little bit of time to polish its tannins, and it should develop for a long time in bottle. Domino del Bendito is one of the most characterful projects in Toro. Antony Terryn has built a new winery that was built in the middle of the COVID-19 crisis, built in a gravel pit, so mostly buried in a hole. It was almost ready in June 2020 for the harvest!

I tasted a good number of wines from 2018, which Terryn calls “an example of good balance and good structure, without a doubt one of the best recent vintages. Maybe a tad more tannic than 2016, but we will see over time. I see 2018 with a bit more punch and sparkle than 2016, but most likely I’ll be wrong!” That’s him!”

Score – 94p (Robert Parker)

Terroir:

13 Ha ancient vineyard La Jara next to the River Duero, with exceptional climate and geology. 80% of the vines are > 45 y.o. incl. some >100 y.o. **ORGANIC (not certified)**, no irrigation. Sand and gravel soils-good drainage. 700 meters above sea level.



Vinification:

Fermentation and maceration ~30 days at ~30°C in small concrete tanks. French oak barrels 16m, 15 % new barrels every year, the rest of 1, 2, 3 wines. >15m bottle ageing. Can be cellared for over 25 years.

Variety: Tempranillo 100%

Residual Sugar: 6 g/L

Serving suggestion and food pairing: Decant well and serve in a fine large bowl glass at 15°C with savoury dishes, roast lamb, grilled pork, suckling pig, mushrooms, risottos or rice dishes.

Robert Parker

94p

