

Maetierra
DOMINVM



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vintae

THE “QUATRO PAGOS” PHILOSOPHY

The *Maetierra Dominum* winery makes only top profile wines, with the greatest of care being taken in the selection of the grapes that go into all of them. The ageing process takes place in new, French oak barrels, but back-labelling, however, is generic, thus ensuring total liberty in determining the individual times of vinification and ageing, in accordance with the requirements of each wine,

Maetierra Dominum represents an exclusive, different, innovative project, which has brought together a dedicated group of oenologists and other professionals, advised by **Ignacio de Miguel** and lead by **Raúl Acha**, with the common objective of going one step further, of enjoying making our wines and transferring that enjoyment to even the most demanding of wine drinkers.

The “Quatro Pagos” concept

The Quatro Pagos philosophy makes a complete break with the traditional ‘estate’ wine concept, taking it further than anything seen to date.

After tasting countless wines over a period of several years and throughout the Rioja region, our oenologists finally narrowed the options down to **four sub-districts differentiated by their particular microclimates and soils** and whose characteristics confer more or less homogeneous properties to the wines.

From each of these geographical sub-districts an estate was chosen which offered the physical and climatic characteristics essential to bringing out the desired qualities and whose old vines with limited production levels could assure the best quality fruit.

Fruitiness, intensity, elegance and longevity, four qualities that characterise our wines, each obtained from our four different Estates, “Quatro Pagos”. The Tempranillo, red Garnacha and Graciano varieties of grape are selected for cultivation in one estate or another, in accordance with their individual characteristics and in order to extract the full benefit of their qualities.

We carry out individual vinification of the grapes from each of our Estates, until the perfect ‘ensemble’ is achieved. For the ageing of our wines we use **new French oak barrels** made by seven different coopers, in which oak from forests of different origins and different toasts are interfused, with the aim of achieving a greater wealth of nuances.

Our wines take their own time. They themselves decide when they should leave the barrel to achieve the optimum balance between the fruit and the wood, unburdened by any set restrictions on ageing times.

Organic wine-making

From the care taken in the cultivation of the vines to the vinification and ageing of the wines, *Maetierra Dominum* remains faithful to the principles of organic wine making: cultivation of the vines using a minimum number of treatments based only on products which comply with the guidelines for organic viticulture; harvesting by traditional hand-pick methods using small crates; natural clarification of the wines using egg white and, finally, with the aim of preserving all their qualities, the wines are left unfiltered.





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TECHNICAL DOSSIER

Montesc is a wine of great singularity offering an intense colour and aroma with subtle hints of new oak barrel, although it does not attain the complexity of the other wines in the range. A special selection of the grapes confers a soft fruity flavour. Grapes in their pure refined state with a period of 4 to 6 months in the barrel. An authentic "Rioja Oak" for connoisseurs.



VARIETES

Tempranillo, Graciano and Garnacha tinta



ALCOHOL CONTENT

13 % Vol



VINEYARDS

Old vines with low yields, selected, after years of research, from vineyards located in four different districts, chosen for their particular soils and mesoclimates, which constitute the "cuatro pagos" - or "four estates" - whose grapes go to produce our wines



HARVEST

Harvesting is carried out throughout the month of October. The grapes are placed in 15 kg boxes and undergo a selection process at the winery.



AGEING

Aged from 4 to 6 months in new American and French oak casks originating from different cooperages and different forests. Every year, according to the special characteristics of each harvest, the wine remains in the barrel the exact amount of time required to achieve a well rounded wine, gentle in the mouth, where the fruity flavours predominate, accompanied by all the nuances acquired from its time in the cask.



TASTING NOTES

Shining garnet in colour, denoting youth and freshness. Intense aroma where the notes of red fruits intermingle with fine nuances of new barrel, assembling all these elements in a harmonious balance. In the mouth it is fine, mellow and soft, with volume and persistence. Pleasant and suggestive aftertaste.

MONTESC



Presentation: 75 cl



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TECHNICAL DOSSIER

Gavanza is a Signature Wine based on the "Quatro Pagos" philosophy and aged for over 14 months in new French oak barrels. It is well rounded, pleasant, intense and complex. An attractive wine both for the experienced consumer and those who simply wish to enjoy a great top profile wine.



VARIETES

Tempranillo, Graciano and Garnacha tinta



ALCOHOL CONTENT

13,5 % Vol



VINEYARDS

Old vines with low yields, selected after years of research, from vineyards located in four different districts, chosen for their particular soils and mesoclimates, which constitute the "quatro pagos" - or "four estates" - whose grapes go to produce our wines



HARVEST

Harvesting is carried out throughout the month of October. The grapes are placed in 15 kg boxes and undergo a selection process at the winery



AGEING

Aged for more than 14 months in new, French oak casks made by different cooperages and with oak from forests of different origins. Each year, in accordance with the special characteristics of each harvest, the wine remains in the barrel for the optimum period of time needed in order to obtain a perfect balance between the fruit and the fine nuances of the casks. The wine's evolution is completed with a prolonged period of ageing in the bottle



TASTING NOTES

Attractive cherry red colour of medium to deep robe. Intense and complex aroma, in which the appetising notes of ripe fruit intermingle with those of berries, spices and tabaco. In the mouth the attack is gentle, but the wine opens out on its passage through the mouth to become powerful and fat. The fruity notes follow each other in waves, well integrated with toasted sensations. The finish is reminiscent of minerals and undergrowth. Long and pleasant aftertaste.

GAVANZA



Presentation: 75 cl / 150 cl



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TECHNICAL DOSSIER

Quatro Pagos is an elegant, complex, well-structured Signature Wine of great note, with 15-18 months aging in new, French oak barrels. From the first moment in the mouth it surprises the consumer with its body and wealth of subtle nuances. This wine in particular condenses all the qualities of the "Quatro Pagos" philosophy. A true delight for connoisseurs.



VARIETES

Tempranillo, Graciano and Grenache noir



ALCOHOL CONTENT

13.8 % Vol



VINEYARDS

Old vines with low yields, selected, after years of research from vineyards located in four different districts, chosen for their particular soils and mesoclimates, which constitute the "quatro pagos" - or "four estates" - whose grapes go to produce our wines.



HARVEST

Harvesting is carried out throughout the month of October. The grapes are placed in 15 kg boxes and undergo a selection process at the winery



AGEING

Aged between 15 and 18 months in new, French oak casks made by different cooperages and with oak from forests of different origins. Each year, in accordance with the special characteristics of each harvest, the wine remains in the barrel for the optimum period of time needed in order to obtain a perfect balance between the fruit and the fine nuances of the casks. The wine's evolution is completed with a prolonged period of ageing in the bottle.



TASTING NOTES

Intense garnet-dark cherry red colour of great depth. Intense and complex aroma, very candid, with the toasted, spiced and smoked notes of the French oak coming to the fore, blending perfectly with the black fruit, chocolate and balsamic notes. In the mouth the attack is gentle, but the wine immediately reveals itself to be full-bodied and meaty, with mature tannins and excellent acidity. It is long and persistent, with the smoked and spicy notes, as well as the ripe fruit reappearing in the aftertaste. Mineral finish.

QUATRO PAGOS



Presentation: 75 cl / 150 cl



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TECHNICAL DOSSIER

Quatro Pagos "Vintage" represents the essence of the Quatro Pagos philosophy and the maximum expression of all its virtues. An exclusive Signature Wine with very limited production. Quatro Pagos is elegant, complex and structured, with around 18 months' ageing in new French-oak casks. From the initial attack, its full body and rich nuances surprise you. It is only made in great vintages.



VARIETIES

Tempranillo, Graciano and Grenache Noir



ALCOHOL CONTENT

14.4 % Vol



VINEYARDS

Old vines with low yields, selected, after years of research from vineyards located in four different districts, chosen for their particular soils and mesoclimates, which constitute the "quatro pagos" - or "four estates" - whose grapes go to produce our wines.



HARVEST

Harvesting is carried out throughout the month of October. The grapes are placed in 15 kg boxes and undergo a selection process at the winery.



AGEING

Aged over 18 months in new, French oak casks made by different cooperages and with oak from forests of different origins. Each year, in accordance with the special characteristics of each harvest, the wine remains in the barrel for the optimum period of time needed in order to obtain a perfect balance between the fruit and the fine nuances of the casks. The wine's evolution is completed with a prolonged period of ageing in the bottle.



TASTING NOTES

Black-cherry colour with great depth of colour. On the nose it is intense and complex, with full, ripe, dark-berry fruit aromas mingling with the toasted nuances from the cask and hints of spices. Notes of cocoa and tertiary aromas of good oak also come through. It is full and forceful in its attack, yet at the same time elegant, harmonious and pleasant to drink. In the aftertaste, the ripe fruit returns, accompanied by well-integrated oakiness. It will continue to improve in the bottle, becoming more rounded and reaching its peak after 2009, thus showing its potential as a great wine for laying down.

QUATRO PAGOS VINTAGE



Presentation: 75 cl / 150 cl