¿Por Qué No?
SELECTIONS

Sarmentero

SARMENTERO *(DO Ribera del Duero)*



Sarmentero Thanos 2025

100% Tempranillo

Aging: Stainless fermented and aged
Vineyards: Organic
Alcohol: 13.5% Alc by Vol
Production: 2,000 bottles

Background: The Sarmentero property was acquired in 1942 and originally dedicated to the production of tiles, cattle breeding, wheat, barley, and personal wine production. Amparo Repiso, fourth generation winemaker, decided to go further with her dream and start her own winery in 2004. She was one of the first female winemakers in Ribera del Duero and began with just one 60-gallon barrel of wine. Her wine was so well received that she decided to keep going and has been slowly increasing production little by little. Now Amparo is joined by her daughter, María López Repiso, and together they produce the purest expression of their terroir, through natural fermentations and little to no additions.

Grapes: 100% Tempranillo planted at 800-900 meters from the Pago de Oyales (planted 1996/5 ha) and Peñuelas (planted 2002/2 ha) vineyards.



Soils/Climate: Soils are a combination of clay & limestone with the limestone lending itself to lower yields than typical for Ribero del Duero. The climate is continental with diurnal shifts often exceeding 30F that lead to preserved acidity, thickened skins, and slow ripening.

Viticulture: Organic in practice. Dry farmed and manually harvested in mid-September.

Winemaking: Spontaneous fermentation in stainless steel with ~40% natural carbonic maceration given that the grapes are not crushed and left untouched going into the tank. No protein agents are added to the fining process and only a very soft filter is used to preserve the essence of the vineyards. Low total SO2 (30-40 mg/L).