



# BODEGAS ANTÍDOTO

**‘An extraordinary wine and extraordinary value’**

**-Robert Parker**

**Year Founded: 2009**

**Region: Ribera del Duero**

**Winemake/Owner: Bertrand Sourdais & David Hernando**

**Known for: Sensible, pure, direct wines.**

**Cool Fact: The vines have 2000 years of heritage.**

**-Biodynamic, Organic, Sustainable-**

'Antídoto' is the project of Bertrand Sourdais, who has a parallel existence running his family's Chinon property in the Loire Valley (Domaine de Pallus). Bertrand's partner in 'Antídoto' is David Hernando, a wine-pro local to Soria. Bertrand poetically describes the Soria zone as "sitting on the rooftop of Ribera," where temperatures are cooler than in the rest of Ribera del Duero. There are numerous soil types, but most of them have two things in common: their poverty and an abundance of sand that has kept phylloxera away for the past 150 years. As a consequence, this is one of the largest concentrations of ungrafted vines in Europe. To Bertrand's mind, the Soria sub-zone offers a transitional wine type that can—in the right hands—blend Rioja's fragrance and finesse with Ribera del Duero's traditional power and depth. He is using long, gentle macerations to minimize tannin extraction and no new barrels are employed for aging. The immediate goal is a wine with balance, perfume, and complete tannins.



## **2023 'Antídoto' Ribera del Duero**

96% Tinto Fino, 4% Albillo. 30-100-year-old vines. 'Antídoto' in Spanish means antidote. The wine serves as an antidote to the many Ribera del Duero wines that substitute heavy-handed winemaking for a sense of place and variety. At a relatively modest price point, it is surely an antidote to high wine prices in the appellation.

The vineyards for this wine are located in Soria which is in the far Eastern portion of Ribera del Duero. This area is not the "norm" for most wines from Ribera. The vineyards in this area tend to be very old and "ungrafted". A mixture of limestone, decomposed granite and clay. A majority of the blend is comprised of grapes grown on the granite and clay sites with some limestone used to create structure and depth. 15 day macerations in Inox. Temperature controlled. Spontaneous fermentation. No fining and No filtering. 6 months in used French barrique.

**90 Points - '23 James Suckling** - *"Lots of fruit here, showing fleshy dark cherries, violets and a touch of spices. Rich with full body and pulpy fruit. A nice coating of lightly chewy tannins is followed by a medium-length finish."*

