

Production Area: Denominación de Origen TORO.

Vineyard: Goblet pruning and planted without graft.

Vineyards between 20 to 60 years ago.

650-700 meters of altitude.

Grape varieties and yield: 90 % de tinta de Toro and 10 % de garnacha. 30 hl/ha.

Soil: Clayey, limestone and sandy.

Production: 32.000 bottles.

Harvest: Mid September.

Manual, in crates of 15 kg.

Vinification: Maceration 20 days.

Fermentation to low temperatures(27 °C max).

Autochthonous yeasts, punching of the cap daily.

Malolactic fermentation in barrels.

Ageing: 13 months in French oak barrels.

Tasting: Colour: Brilliant red cherry.

Nose: Very attractive, where fruit and spices are mixed with well integrated wood notes.

Palate: Complex and pleasant with very soft tannins and a long aromatic persistence.

Storage and conservation: Cellar between 12 to 15°C.

Serving: Around 15 to 18°C - Decant 1-2 hours before.



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