

PRODUCTION AREA: Denominacion de Origen TORO.

VINEYARD: Goblet pruning and planted without graft. Vineyards 60 years old.
650–700 meters of altitude.

GRAPE VARIETIES AND YIELD: 100 % of Tinta de Toro. 30 h/ha.

SOIL: Clayey and sandy.

PRODUCTION: 3.000 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: 24 months in French oak barrels.

TASTING

COLOR: Deep black cherry color with ruby glints.

NOSE: Intense aroma, with subtle woody notes giving way to red fruits.

PALATE: assertive structure, combining woody and spicy tones. Ripe
woodland fruit finish.

STORAGE AND CONSERVATION: Cellar between 12 to 15°C.

SERVING: Around 15 to 18 °C – Decant 1–2 hours before.

Parker
91
Points

