TORO





2014 -Tinta de Toro-

TORO DENOMINACIÓN DE ORIGEN Varietal:- Tinta de Toro (Tempranillo) Region:- Toro

Viñeyards:- 60 year old + vineyards, bush vines, no irrigation.

Sandy, clay soils. Well drained, poor soils, in parts with a high concentration of gravel. 720m above sea level.

Winemaking:- Hand picked grapes. 7 days maceration. Fermentation at 27°C. Clarification, cold stabilisation and filteration before bottling. 5 months in american and french oak (50%).

Tasting notes:-

Dark cherry colour with purple rim, intense and bright. On the nose the wine shows all the character of Toro with liquorice, black berry fruits and violets. Well integrate subtle oak character. On the palate, it is bold yet rounded. Fresh and fruit forward with a present but elegant and ripe tannins.