

DESCRIPTION 100% Garnacha tinta. This wine reveals the independent nature and the determination of its origin, TORO

VINEYARD Estate vineyards, between 25 and 55 years old, grapes from small sites located in "Morales de Toro" and "Pedrosa del Rey" that give this wine its strong personality. The vineyards are at altitudes of between 600 and 700 metres.

The terrains on which the sites are located vary from sandy-clay soil, as is the case of "La falda del Peral" that has an excellent capacity for draining off water which is retained in the subsoil, to others of a pebbly composition, such as "Las Mangas", that have the capacity to regulate temperatures which favours the correct maturation of grapes; both soils allow 100% expression of the the varietal character of Garnacha de Toro.

HARVESTING Harvesting, both by machine and hand, is carried out after a zone by zone selection and it is organised to ensure cooler temperatures (below 20 degrees), to guarantee the primary aromas of the Garnacha grape.

WINEMAKING Classic winemaking with destemmed, crushed grapes, and strict control of fermentation and maceration. Light ageing in new American oak barrels for 4 months.

ALLERGENS Gluten Free. Suitable for Vegans. Contains sulfites.

TASTING NOTES Quinta El Refugio Garnacha Roble "4 months in barrel" is the modern incarnation of the Garnacha Tinta, fresh, lively and light. A true delight for enthusiasts of this variety.

It displays a beautiful ruby red colour. Its nose unfurls to reveal a range of intense red berry aromas, subtly yielding to notes that are characteristic of its ageing. Reminiscences of red berry candy in the mouth, with hints of vanilla. Voluminous structure and fine tannins. Its mid-palate is elegant, flowing, fresh and highly aromatic.

