

QUINTA EL REFUGIO

ROBLE "5 MONTHS IN BARREL"

DESCRIPTION

100% Tinta de Toro. This wine reveals the independent nature and the determination of its origin, TORO

VINEYARD

Estate vineyards over 35 years old, grapes from several sites located in Toro, at altitudes of between 600 and 700 metres.

"El Palo", "El Huelvo" and "Valdebi" are parcels with sandy-clay soils. "La Jara" and "Paredinas" have soils of a gravelly composition. All of the parcels are worked with minimal use of phytosanitary products, respecting the traditional viticulture techniques of Toro.

HARVESTING

Hand picking takes place after a zone by zone selection and is organised and carried out at cooler temperatures (below 20 degrees) to make sure that the primary aromas of the Tinta de Toro grape are preserved.

WINEMAKING

Classic winemaking with destemmed, crushed grapes, with strict control of fermentation and maceration. Light ageing in new American oak barrels for 5 months.

ALLERGENS

Gluten Free. Suitable for Vegans. Contains sulfites.

TASTING NOTES

5-month Quinta El Refugio Roble is the modern embodiment of the Tinta de Toro. Intense garnet red colour with bright violet hues. Its timeless, captivating aromas is a combination of fruity notes with hints of toffee from its time in medium-high toast barrels. Voluptuous and generous on the palate, with a freshness that is reinforced by the fruitiness conferred by the variety.

