

**DESCRIPTION**

A modern wine, made from a careful selection of 100% Tinta de Toro grapes

**VINEYARD**

Grapes from the "El Bastón" and "El Yombo" parcels located in the municipality of Venialbo, and from "La Jara" and "Paredinas", both in Toro, that form part of the privileged patrimony of our estate-vineyards, over 80 years old, with ungrafted rootstock. Gentle, undulating terrain at altitudes of no more than 750 metres. Gravelly alluvial soils allow heat to accumulate during the day. The extreme continental climate alternates very cold winters and dry, hot summers, with an average of 2,600 sun hours per year. Viticulture with minimal use of phytosanitary products.

**HARVESTING**

Grapes are harvested according to their age range, optimal balance and ripeness. Average size and grape are aimed at preserving all the character and quality of this distinguished, well-loved fruit. Hand picking to prevent crushing and oxidation.

**WINEMAKING**

Its varietal spirit is the result of a long, meticulous winemaking process. Prolonged maceration and ageing in French oak barrels for 14 months. The wine has not undergone deep filtration or low temperature stabilisation processes and so preserves all of its fullness.

**ALLERGENS**

Gluten Free. Suitable for Vegans. Contains sulfites.

**TASTING NOTES**

Cherry red with garnet red rim. Its nose reveals the varietal notes of the Tinta de Toro: black fruits, black cherries and well-ripened fruit. Its mid-palate is copulent, balanced, with huge varietal character. The sensation of freshness in the mouth comes from the meticulous control of the moment of optimal ripeness. The concentration of ripe tannins affords this wine a lingering final aftertaste.

