



TECHNICAL DATA SHEET:

VARIETY: 100% Tinta de Toro (NOT TEMPRANILLO)

AGING: 10 months aging in different oak barrels.

VINEYARD: In property. From 40 to 60 years old.

AVERAGE YIELD: 4500 KG/HA

SOIL: Surface of loose sandstones with a good proportion of river stones. Poor and limestone soil. Clays at different levels.

ALCOHOLIC GRADUATION: 13.5 °VOL

AVERAGE ANNUAL PRODUCTION: 50,000 BOTTLES

AVAILABLE IN MAGNUM: 999 BOTTLES



TASTING:



VISUAL: Medium upper layer. Clean and bright. Signs of youth.



NOSE: Good intensity. Aromas of red fruits predominate: raspberry, cherry, strawberry. Notes of black fruit; blackberry, blueberries...pine grove background. Cocoa, spices, licorice...always non overripe grapes. Good evolution in the glass showing complexity.



TASTE: Volume. Good natural acidity. Contained power. Enough structure for 5 years aging (maybe more).