



TECHNICAL DATA SHEET:

VARIETY: 100% Tinta de Toro (NOT TEMPRANILLO)

AGING: 12 Months aging in different barrels.

VINEYARD: PAGO LA JARA. BARDALES PATH.

40 YEARS OLD.

AVERAGE YIELD: 4,000 KG/HA.

SOIL: Fine-grained sands with few river stones. Poor and limestone soil. Deep clays.

ALCOHOLIC GRADE: 14° VOL.

AVERAGE ANNUAL PRODUCTION: 5,000 BOTTLES.



TASTING



VISUAL: Middle layer. Medium ruby red.

Clean and crystalline.



NOSE: Medium-high intensity. Good amount of red and black fruit: Cassis, grosella, blackberries Very floral notes from the beginning. Violet, lilac, honeysuckle...

TASTE: Medium structure. A certain power diluted in a very full acidity. Fruity in the mouth. Balanced and



ligh. Aging potential.