



TECHNICAL DATA SHEET:

VARIETY: 100% Tinta de Toro (Not Tempranillo)

AGING: 12 Months aging in different barrels.

VINEYARD: VALDEARÉVALO AND VALDELBUHEY.

70 Years old.

AVERAGE YIELD: 3,000 KG/HA

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

ALCOHOLIC GRADE: 14° VOL.

AVERAGE ANNUAL PRODUCTION: 6,000 BOTTLES.



TASTING



VISUAL: High layer. Purple shades.

Clean and bright.



NOSE: Medium-high intensity. Mature profile. Black

fruit: Blackberry, plum...figs. Spicy: Pepper, clove...

floral notes, licorice. Interesting aromatic evolution in the glass.



TASTE: Good volume. Medium persistence. Pleasant tannin. Balanced acidity. Warm. Aging potential.