



	Red wine
	100% Tinta de Toro
	14 months

“  
*Structured on the palate, it has excellent depth, concentration, and length.*

”

The Wine Advocate



## ALMIREZ

D.O. TORO

### VARIETY

100% Tinta de Toro. Autochthonous, perfectly adapted to the climate and soil.

### VINEYARDS

41,7 Ha. Proprietary vineyards situated in Valdefinjas and Toro (Zamora). Average age: 15 - 65 years. Type of training: Head-trained in goblet. Integrated viticulture, respectful of the environment and in harmony with the rhythms of nature. Organic fertilization.

### ELABORATION

Traditional elaboration; 100% destemmed, with light pump-overs during fermentation. Malolactic fermentation in French oak barrel. Aged for 14 months in bordelaise style barrels: 30% new French oak and 70% “1-wine” barrels.

### TASTING NOTES

Intense cherry red colour. Complex nose; rich wild berries, plums, brandy, coffee and biscuits. Creamy and textured on the palate. Expressive wine with a slightly toasted aftertaste.

**DRINKING TEMPERATURES: 16-18 °C**



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	2020	2019	2018	2017	2016	2015	2014	2013	2012
Robert Parker's WINE ADVOCATE	93	92	★	91	92	91	92	92+	93
WINE SPECTATOR	★	★	★	★	★	92	91	91	90
STEPHEN TANZER'S	★	★	★	★	★	★	92	91	92
WINE ENTHUSIAST	★	★	★	★	★	92	92	★	91
JAMES SUCKLING	★	★	91	93	92	91	★	★	★
JEB DUNNUCK	★	★	★	★	94	★	★	★	★
GUÍA PEÑÍN	94	94	93	93	94	94	93	94	94
GUÍA GOURMETS	95	★	94	94	94	93	94	92	93
GUÍA PROENSA	93	94	93	92	92	92	93	91	91

★ Vintage not tasted

Sélections Mondiales des Vins Canada 2017: Gold for Almirez 2014