



A sensational value from Toro. Full-bodied with a voluptuous texture and a long finish, it tastes like a wine that costs 50\$ or more.

The Wine Advocate



ROMÁNICO

D.O. TORO

## **VARIETY**

100% Tinta de Toro. Masal selection of tinta de Toro perfectly adapted to the climate and soil.

## **VINEYARDS**

72 Has. young and middle aged, proprietary vineyards (Valdebuey and La Jara) situated in Valdefinjas and Toro (Zamora). Head-trained in goblet and in trellis. Altitude: 750 - 850 m.

Integrated viticulture, respectful of the environment and in harmony with the rhythms of nature. Organic fertilization.

## **ELABORATION**

Traditional method, 100% destemmed, with light pump-overs during fermentation. Malolactic fermentation in French oak barrels and in tank. Aged 6 months in french oak bordelaise barrels, "2 wine" barrels.

## TASTING NOTES

Cherry red colour with violet tones. Suggestive aromas of red fruits on a floral background. Pleasant in the mouth, weight of fruit well balanced with acidity. Clean finish with light spicy notes in the aftertaste.

DRINKING TEMPERATURES: 15-16 °C







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	2020	2019	2018	2017	2016	2015	2014	2013	2012
Robert Parker's WINE ADVOCATE	92	91	*	90	90	(89)	92	91	92
STEPHEN TANZER'S	*	*	*	*	*	*	91	91	91
WINE ENTHUSIAST	*	*	*	*	*	90	89	89	88
JAMES SUCKLING	*	89	91	92	93	*	*	*	*
JEB DUNNUCK	*	*	*	90	90	90	*	*	*
GUÍA PEÑÍN	90	91	91	90	91	92	92	91	91
GUÍA GOURMETS	93	*	88	88	*	88	90	*	87
GUÍA PROENSA	90	*	*	91	*	*	90	*	*



CROT

Vintage not tasted

<sup>\*</sup> Excelent value for money.

<sup>\*\*</sup> Best value.