



	Red wine
	100% Tinta de Toro
	20 months

“  
*The palate is medium-bodied with fine tannins and very well-integrated oak that lends a slight creamy texture.*

”  
The Wine Advocate



## VICTORINO

D.O. TORO

### VARIETY

100% Tinta de Toro, ungrafted and pre-philoxeric.

### VINEYARDS

Proprietary vineyards situated in Valdefinjas, Toro and Villabuena del Puente (Zamora). Head-trained in goblet. 35 Has. Average age: from 45 years up to more than a hundred years old. Altitude: 750 - 900 m. Integrated viticulture, respectful of the environment and in harmony with the rhythms of nature. Organic fertilization.

### ELABORATION

Traditional elaboration, 100% destemmed. 10 days in open French oak deposits with indigenous yeast selected from our own vineyards, traditional foot press with daily pump-overs. Fermentation and maceration on skins for 19 days. Malolactic fermentation in new French oak Bordelaise barrels. Aged for 20 months in new French oak Bordelaise Barrels.

### TASTING NOTES

Red cherry colour with purple hints. Ample and well-defined aromas of black berries, dried flowers, balsamic and mineral notes. Round on the palate with intense tactile sensations. Powerful weight of fruit, fresh, balanced, expressive and long finish.

**DRINKING TEMPERATURES: 15-18 °C**



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	2020	2019	2018	2017	2016	2015	2014	2013	2012
Robert Parker's WINE ADVOCATE	94	93	94	93+	93	93	93	94	93+
WINE SPECTATOR	★	★	★	★	92	★	92	92	92
STEPHEN TANZER'S	★	★	★	★	★	★	93	93	93
WINE ENTHUSIAST	★	★	★	★	★	94	92	93	95
JAMES SUCKLING	★	93	★	91	94	94	93	★	★
JEB DUNNUCK	★	★	★	★	96	93	94	★	★
GUÍA PEÑÍN	★	96	96	96	96	97	96	96	98
GUÍA GOURMETS	96	★	97	97	97	96	97	96	98
GUÍA PROENSA	96	97	97	98	97	96	98	97	96
Anuario de los vinos EL PAÍS	★	★	★	★	95	93	★	★	94
VIVIR EL VINO	★	★	★	96	91	90	★	★	★

★ Vintage not tasted