

Crianza

ALGIL



Expresión "for ageing", 12 months in a barrel

Variety: 100% Tinta de Toro (Tempranillo)

Vineyards: Vines ageing between 70 and 90 years, goblet planting (ungrafted), yield 3000kg/Ha, altitude 700m

Land: Poor and rocky soil with boulders

Ageing: 12 months in a 225l French oak barrel, in-barrel malolactic fermentation

Vintage bottles: 3.800

Alcohol: 15°

pH/ Acidity: 3,6 / 5,8

Grape Harvest:

An early harvest in the first half of September, a hot and very dry year with very low yields but very healthy grapes. Manual harvest in 15kg boxes with selection in the vineyard. The vineyards are located in San Román de Hornija, within the D.O. Toro.

Production:

Reception with manual selection of grapes in the winery, cold maceration for 5 days and fermentation in a stainless steel tank at a maximum temperature of 27°. Duration about 15 days, unpressed run-off, only free-run wine. Malolactic fermentation in barrels with racking and subsequent aging for 12 months in single-use French oak barrels (semi-new).

Tasting Notes:

Intense ruby color with violet/orange hues, medium/high intensity. Very expressive on the nose with aromas of ripe fruit and spices... reminiscent of vanilla and nuts. On the palate, a fine and subtle entry, powerful and persistent flavor of forest fruits with light nuances of roasted wood from barrel aging, leaves a long, very pleasant aftertaste.

Serving and Pairing:

Optimal serving temperature 17° to 18°.

Preferably consume with cured cheeses, red or roasted meats, game, cold meats and a variety of eggs and scrambled eggs.



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