



Expresión "fruit", 6 months in a barrel

Variety: 100% Tinta de Toro (Tempranillo)

Vineyards: Vines ageing between 30 and 50 years, goblet planting, yield 4000kg/Ha, altitude 650m

Land: Poor and sandy soil with clay below ground level

Ageing: 6 months in a 225l French oak barrel, on its lees

Vintage bottles: 12.000

Alcohol: 14,5°

pH/ Acidity: 3,7 / 5,3

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 Morales de Toro 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 6 months in French oak on its lees.

Tasting Notes:

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

Serving and Pairing:

Optimal serving temperature 16° to 18°.

Preferably consume with semi-cured cheeses, roast meats, oily fish and a variety of eggs and scrambled eggs.



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