



DO TORO CAMPO ALEGRE TEMPRANILLO 2013

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VARIETY

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VINEYARD

Soil

Soils of sand and silt with iron deposits. Many large rounded stones of different sizes deposited by the nearby River Douro lie on top of the ground.

Density

1100 vines/ha planted in "gobelet" bushes.

Climate

The climate is Continental with 600 to 700 mm of rainfall per year, mostly in the Autumn Winter period. The summers are very hot and dry with large differences in temperature between the day and night.

Average age of the vines

40 years.

Yield

4000 kg/ha

Location

The Toro appellation is spread over 2 provinces : the provinces of Zamora and Valladolid. The landscape is composed of a plateau and a small valley toward the river. The vines are located at an altitude of between 620 and 750 metres.

WINEMAKING

Harvest

Manual harvesting in 15 kg cagettes followed by sorting on the conveyor belt before and after stemming.

Vinification

Cold prefermentation for 4 to 5 days at 6°C with sustained extraction, cap-punching and pumping-over before alcoholic fermentation followed by a long period of skin maceration (1 month) with consistent pumping-over.

Ageing

14 months in 100% new French oak barrels.

THE VINTAGE

This year it rained considerably more than usual and the winter was milder than usual. We started harvesting on 3 October. As a result of this decision, the grapes arrived at the winery in excellent conditions. The wines have the best intensity that we have seen in recent years and a complex palate. 2013 will be characterised by lower alcohol content, a deep colour and a well-balanced palate. A very good year in Spain, despite the weather conditions.

TASTING NOTES

Lovely colour of morello cherries. The nose is expressive with aromas of red fruits, cocoa and light notes of spice. On the palate it is round, structured and tannic.

SUGGESTIONS

Game, roasted lamb, stews, chocolate cakes.
Grilled milk-fed lamb, braised in a wine sauce.

AWARDS

AWARDS 2013 90 pts - WINE
ADVOCATE AWARDS 2012 92 pts -
GUIA PENIN 88-90 pts - WINE
ADVOCATE AWARDS 2010 92 pts -
GUIA GOURMETS 91 pts - WINE
ADVOCATE 90 pts - WINE
ENTHUSIAST AWARDS 2009 Gold
Medal - CINVE 2012 91 pts - GUIA
PENIN

TEMPERATURE

16-18°C

CONSUMPTION

10-12 YEARS