



DO TORO CAMPO ELISEO TEMPRANILLO 2012

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VARIETY

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VINEYARD

Soil

Ferruginous and sandy-silty soil with many pebbles on the surface.

Density

900 vines/ha, goblet pruned.

Climate

Continental, rainfall of 600 - 700 mm, mainly confined to the autumn-winter seasons. Very hot and dry during summer with wide variations in night and daytime temperatures.

Average age of the vines

75 years.

Yield

20 hl/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

Several techniques are applied (removal of side shoots, leaf thinning, green harvesting). Manual harvesting in cassettes followed by sorting on the conveyor belt before and after stemming.

Vinification

Pre-fermentary cold maceration, 6°C, for four to five days in 40 hl vats with floating cap, followed by traditional alcoholic fermentation (AF) with regular cap plunging, rack and return and pumping over. Once fermentation is complete and after tasting, we leave the wine to macerate for around three weeks, in order to extract tannins and obtain a fine structure. Malolactic fermentation in very fine grained French oak barrels.

Ageing

The press and free run wines are generally aged separately in barrels. The free run wines are usually aged for 16 - 18 months before being bottled without filtering.

THE VINTAGE

The 2012 season started with a very dry, cold winter. Bud break took place without any problems in mid-May. Spring frosts did not cause any trouble either and growth was uniform despite the lack of rain. For our top-of-the-range red, Campo Eliseo, we delayed the harvest by 20 days for the oldest vines, so as to obtain the best possible phenolic maturity in the grapes. The quality of the grapes was excellent thanks to very healthy conditions. This vintage was characterised by a lower alcohol potential than in other years and a more delicate structure, which will be partly compensated for by longer macerations, made possible by the superb phenolic maturity.

TASTING NOTES

A beautiful cherry color. An intense nose, with fine red fruit flavors, spices and woody notes. A powerful and structured palate with velvety tannins. It is both complex and balanced with notes of fruit, cloves and black pepper and fresh notes of licorice and eucalyptus.

SUGGESTIONS

Game, meats grilled with herbs, lamb roast, Indian dishes. Veal cutlets. Poached eggs with mushrooms.

AWARDS

AWARDS 2012 90-93 pts - WINE ADVOCATE AWARDS 2011 92 pts - WINE ADVOCATE AWARDS 2009 98 pts - GUIA DE VINOS GOURMETS 95 pts - Editor's Choice - WINE ENTHUSIAST 93 pts - WINE ADVOCATE 16.5/20 - EL MUNDO VINO AWARDS 2008 MEDALLA DE ORO- CINVE 2013 17/20 - JANCIS ROBINSON 94 pts - WINE SPECTATOR

TEMPERATURE

16-18°C

CONSUMPTION

10-12 YEARS