



DO TORO CAMPO ELISEO TINTA DE TORO 2017

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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

50 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

Wine-growing

Organic Wine

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 harvest was unusually early in 2017. Poor weather conditions had a significant impact on the vintage. The late April frosts greatly affected several Spanish winegrowing regions. This year, our vineyards were above all impacted by drought: less than 250 mm of rainfall in Rueda and 300mm in Toro. As a direct result, there was a sharp drop in the number of kilograms harvested and the grapes ripened unusually early.

TASTING NOTES

Intense dark in color and lovely concentration on the nose, with cassis and blackberry aromas. The palate is lively and lifted, with plenty of acidity and kick. Flavors of cassis and dark berries are balanced and toasty, subtle chocolate notes, firm tannins and a gritty edge define the finish.

SUGGESTIONS

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

AWARDS

AWARDS 2017 93 pts - JAMES SUCKLING 94 pts - GUIA PEÑIN AWARDS 2015 94 pts - JAMES SUCKLING 94 pts - GUIA GOURMETS AWARDS 2014 94 pts - JAMES SUCKLING 90 pts - WINESPECTATOR 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