

TINTA DE TORO GRAPE -SPAIN



ALGIL EXPRESION TORO APPELLATION

GRAPE VARIETY:

100% Tinta de Toro/TEMPRANILLO

SOIL TYPE:

Poor Sandy soil with an underground clay layer.

VINEYARDS: Vines between 30-50 years old , using a head- pruned system, 3500 pounds per acre yield, with an altitude of 2,300 feet.

HARVEST:

Early harvest in the first fortnight of September, a warm 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 and San Román de Hornija, within the Toro Appellation.

VINIFICATION:

Reception with manual selection of grapes in the winery, cold maceration for 5 days and fermentation in stainless steel tanks at a maximum temperature of 27 Celsius degrees, duration about 15 days, made without presses, only flower must. Malolactic fermentation in barrels with racking and subsequent aging for 6 months in single-use French oak (semi-new).

SERVICE OF WINE-FOOD PARIRINGS:

Optimal serving temperature between 16 to 18 Celsius degrees.

Preferably eat with semi-cured cheeses, grilled meats, pork chops, wild salmon, swordfish, pasta with Bolognese sauce.



BARREL AGEING:

Six months in French oak barrels, malolactic fermentation in oak barrels.

TASTING NOTES:

Intense cherry color with violet rims, medium / high robe. Very expressive on the nose with aromas of ripe fruits and floral ... hints of forest fruits. On the palate, fine entry and subtle powerful and persistent flavor of ripe fruit with slight nuances of toasted wood from barrel aging, leaving a long, very pleasant memory.



Production: 14.000 bottles.
Alc. by Vol.: 15%.
PH/ Acidity: 3,6 / 5.4