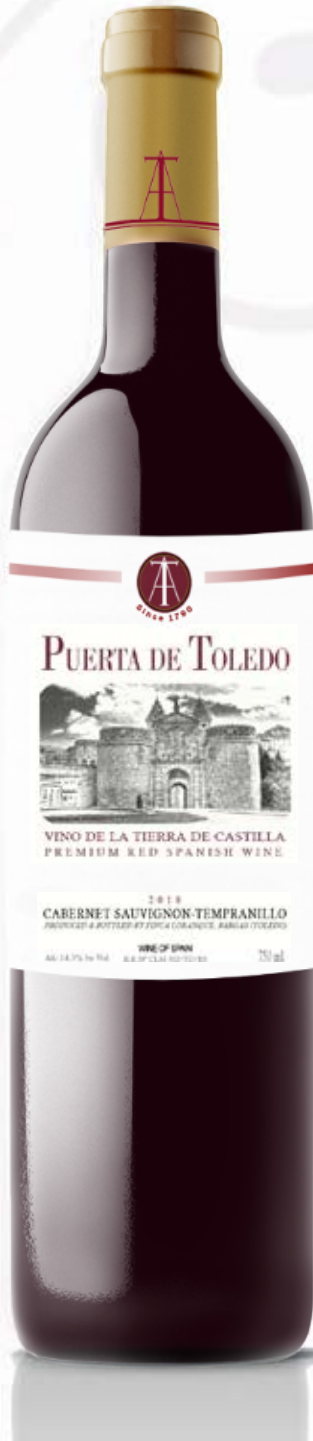




PUERTA DE TOLEDO 2018 TEMPRANILLO

Vino de la Tierra de Castilla - España
ORGANIC WINE



La Puerta de Toledo is the entrance to the ancient walled city of Toledo, Spain. It was built in 1550 during the reign of Charles V, King of Spain and Holy Roman Emperor. It features a large coat of arms with its distinctive double-headed eagle. In the 16th Century there were already vineyards in "Finca Loranque", a large manor nearby, honored to supply the Emperor Court that extended worldwide to much of Europe and even America. Today Finca Loranque still produces wine fit for a king and offers it for your drinking pleasure.

Vintage: 2018

Alcohol %: 14.3%

Grape varieties: 50% Cabernet Sauvignon - 50% Tempranillo

Picked: By hand.

Wine-making: In steel tanks with fermentation at controlled temperature of 25°C for twenty-five days.

Crianza: 6 months in french and american oak cask



Well dressed in maroon, clean and bright.



Aroma of ripe red fruits such as raspberries and cherries, as well as grass and spices like cloves and pepper. Very nice.



The palate is structured, balanced and rich. Fresh and fruity with notes of oak. Sleek, rounded tannins. Long, smooth and velvety finish.



Spacious dining spectrum, especially its excellent pairing with many of the ingredients (tapas, pastas, rice, fish, poultry, meat, game or cheeses) constituting the Mediterranean diet.