



## Cuvée 2012

Denominación de Origen:

VINO DE LA TIERRA DE CASTILLA Y LEÓN

Altitude:

700 metres above sea level.

Geography:

Province of Zamora, from the hilly landscape of the villages of Villanueva de Campéan and El Pego, the later parcel belonging to the DO Toro. Wise elderly men whisper in the village that those vines planted on gravel and sandy soils would date from the pre-phyloxeric 19th century.

Yields:

1.5-2.0/ ha

Climate:

Extreme continental, warm days and cool night that allows the Tempranillo (Tinta de Toro) to thrive in this climate and to develop its panoply of aromas.

Vinification:

Manual, traditional, ageing 16 months in one and two years old French oak. Bottled in July 2014.

Grape varieties & composition:

100% Tempranillo

15.5% alc./vol.

PH: 3,76 g/l

Sugar: 1,24 g/l

Total production:

5.000 bottles

Tasting notes:

Luscious aromas of ripe black and red fruits, soft tannins, elegant and fruit laden, light savory and spicy pairing, minerality lingering with a long finish.

Life:

7 to 77 years.

