

# BOTAS DE BARRO



**Varietal:-** Tinta de Toro

**Region:-** Toro

Toro is one of the oldest wine regions in Spain and is considered as one of the most premium regions for the production of great red wines. Thanks to its extreme temperatures and dry climate, here the grape Tempranillo, known locally as Tinta de Toro, produces full bodied wines with great aromatic complexity and an incredibly intense colour. Some of the oldest vineyards in the world (140 years and older) can be found in this region thanks to its sandy soils that protected the area from the devastating phylloxera plague at the end of the 19th Century. These are also some of the lowest yielding vines in the world!!

**Vineyards:-** 60 – 100 year old vines located on the high, hot, dry, flat planes of Castilla y Leon. Unirrigated bush vines planted at 3m by 3m. Poor sandy clay soils.

**Winemaking:-** Hand harvest. 7 days maceration. Fermentation at 25-27°C. 5 months in american oak. 5 months in american oak.

**Tasting notes:-** Deep dark cherry red in colour with purple rim. On the nose it is intense and expressive. Dark berry flavours with a hint of violets and licorice. On the palate, this wine is full and fresh, typical of its region. Good structure with present but not dominating tannins. The oak is subtle and well balanced with the fruit and comes through on the finish.

**Food pairing:** This wine would go great with red meats, all roasts and cured cheeses.

