



VILLACHICA CRIANZA

VARIETY:

100% Tinta de Toro

APPELLATION OF ORIGIN:

Toro (Zamora)

PRODUCTION METHOD:

Grape harvest by hand in boxes of 18 kilos and selection on table in the bodega. Temperature of fermentation between 24 and 26° C for 16-18 days with daily soaring and battonage. After the alcoholic fermentation there was a malolactic fermentation in stainless steel stores. Aged 12 months in barrels of American and French oak. Stabilization with cold then soft filter.

VINEYARDS:

Between 30 and 50 years old, height of 690-720 meters and from different single vineyards of Zamora. Medium rocky soil with a lot of pebbles and deep clay layers. Piping system Royat double cord with sharp short pruning with thumbs and two fingertips.

WINE TASTING NOTES:

Expressive and mineral wine. Intense red cherry with claret nuances. Complex and intense. Black fruit, cherry and blackberry with spicy, balsamic and fine toasted notes. Cocoa and black liquorice. Fleshy, concentrated and balanced. Mature tannins, with a good structure and very persistent.



SERVING
TEMPERATURE

14-16
°C

RECOMMENDED
TO DRINK WITHIN

from
3 to 6
years

TECHNICAL DETAILS:

Alcohol: 14,5 %
Reducing sugars:
1.6 g/l
Acidity: 5.4 g/l,
tartaric acid
pH: 3.67

TO ACCOMPANY:

Grilled red meat,
poultry stews,
casseroles and
minor game.