



VILLACHICA ROBLE

VARIETY:

100% Tinta de Toro

APPELLATION OF ORIGIN:

Toro (Zamora)



SERVING
TEMPERATURE

14-16
°C

RECOMMENDED
TO DRINK WITHIN

from
1 to 4
years

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 6 months in barrels of American and Central European oak. Stabilization with cold then soft filter.

VINEYARDS:

Between 15 and 30 years old, height of 690-720 meters and from different single vineyards of Zamora. Piping system Royat double cord with sharp short pruning with thumbs and two fingertips. Soil of superficial sandy layers that allows a good drainage, and with deeper layers rich in clay that keep the water and make the vegetation of the plant easier.

WINE TASTING

NOTES:

Enjoyable and tasty wine. Intense flashy picota red. Intense and aromatic. Red and black fruit with light toasted taste. Notes of liquorice and black pepper. Enjoyable, fresh and persistent.

TO ACCOMPANY:

Half cured cheese, pulses, spicy stews and white meat.

TECHNICAL DETAILS:

Alcohol: 14,5 %
Reducing sugars: 1.5 g/l
Acidity: 5.9 g/l,
tartaric acid
pH: 3.45