



## VILLACHICA VINTAGE OLD VINEYARDS

### VARIETY:

100% Tinta de Toro

### APPELLATION OF ORIGIN:

Toro (Zamora)

### VINEYARDS:

Between 60 and 90 years old, from the single vineyard Teso La Monja in Villabuena del Puente, La Pedrera in Toro and La Castilla in Morales de Toro with capacity between 2,000 and 3,500 kg/ha. The vintage factor –a particularly good year or crop– leaves a mark in the personality of the wine because the vineyard reveals the weather changes of each year. Villachica Vintage is a reflection of the expression of the best years.

### PRODUCTION METHOD:

Grape harvest by hand in boxes of 18 kilos. First selection of bunches during the harvest and a second one on the bodega table, to get rid of those that don't meet the quality criteria. Temperature of fermentation between 26 and 27° C for 21 days with daily soaring and battonage. Malolactic fermentation in stainless steel stores. Aged 18 months in barrels of Spanish and French oak.

### WINE TASTING NOTES:

Elegant and fleshy wine. Deep red picota. Ripe black fruit, cherry and blackcurrant, with a hints of flowers. Fine spices, cedar, clove, toffee, chocolate and tobacco leaf. Mineral and balsamic notes. Powerful, elegant, silky and very persistent.



SERVING  
TEMPERATURE

14-16  
°C

RECOMMENDED  
TO DRINK WITHIN

more  
than 8  
years

### TECHNICAL DETAILS:

Alcohol: 14,5 %  
Reducing sugars:  
1.6 g/l  
Acidity: 5.2 g/l,  
tartaric acid  
pH: 3.62

### TO ACCOMPANY:

Grilled meat, big  
game and rich  
stews.