

Nose: Intense ripe black fruit aromas (blackberry and blueberry) and black liquorice against a backdrop of gentle toasted notes; spicy and balsamic with hints of vanilla and cocoa coming through.

Palate: Fresh and balanced with plenty of black fruit. Spicy and balsamic hints. Structured with good length of flavour.

Serving recommendations

Serve at 12-14°C

Food pairings: Sirloin cuts and grilled beef, roast sucking lamb, stews, roasts and game dishes. Rice dishes and charcuterie.

Roble

TORO Denominación de Origen

OROT ROBLE

D.O. TORO

Technical data

Appellation: TORO

Grape variety: 100% TINTA DE TORO

Vintage: 2019

VINEYARD (OWN PROPERTY)

Surface area of owned vineyard: 20 ha (49 acres)

Area of production: Toro (Zamora)

Soil type: Sandy-clay

Average age of vines: 20 years Density of plantation: 2,000 vines/ha

Yield: 5,000 kg/ha

Growing system: Bush vines

VINIFICATION

Harvesting: Hand-picked and selected

Harvesting date: October

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 24-26°C Duration of fermentation: 10 -12 days Ageing time in barrel: 6 months Type of barrels: French and American Ageing time in bottle: At least 4 months

Analysis data

Alcoholic degree: 14,5%

Logistics data

Bottle: Bordeaux 75cl Closure: Diam 1 Capsule: Complex Case:12 bottles

Case measurements: 30 x 23.5 x 31.5 cm

Case weight: 15 kg

Palletisation: Euro pallet 80 x 120: 720 bottles

Number of cases per layer: 12

Number of layers: 5

Number of cases per pallet: 60 EAN code bottle: 8437001051182 EAN code case: 28437001051186

