



OROT TINTO

D.O. TORO

Tasting notes

Colour: Black-cherry with a bright purple rim.

Nose: Intense aromas of ripe black fruits (blackberry, plum and blueberry) with creamy notes. Spicy, mineral and liquorice hints coming through.

Palate: Fresh and balanced. Fruity with good length of flavour and a black liquorice finish.

Serving recommendations

Serve at 12-14°C

Food pairings: White meats, charcuterie and aged cheeses.

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Technical data

Appellation: TORO

Grape variety: 100% TINTA DE TORO

Vintage: 2022

VINEYARD (OWN PROPERTY)

Surface area of owned vineyard: 15 ha

Location: Toro (Zamora)

Soil type: Sandy-clay

Average age of vines: 20 years

Density of plantation: 2,222 vines/ha

Yield: 6,000 kg / ha

Growing system: Bush vines and trellised

VINIFICATION

Harvesting: Mechanical

Harvesting date: October

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 24-26°C

Duration of fermentation: 10 -12 days

Analysis data

Alcoholic degree: 14%

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: 8437001051175

EAN code case: 28437001051179

