

Representing Star Producers Globally,



Servicing Star Markets Locally

## ROMPESEDAS, DO TORO, ZAMORA 2006

Coral Duero, Zamora, Spain

**LCBO #425868 | 15.0% alc./vol. | \$19.95 | Release: 03-Sep-2016**

*The 2006 Rompesedas was aged in new oak for 18 months. A glass-coating opaque purple color, it proffers a superb aromatic array of slate, mineral, tar, espresso, violets, incense, and blackberry. Surprisingly elegant despite its obvious power, this savory effort should gracefully evolve for another 5-7 years and easily achieve its 20th birthday in full form.*

**Score - 91p (Jay Miller, [erobertparker.com](http://erobertparker.com), April 2010)**

*Opaque ruby. Seductive perfume of cherry, blackcurrant, flowers, iron and vanillin oak. Rich, dense and sweet, with palate-coating dark berry and floral flavors. This very showy wine finishes with powerful thrust and lingering sweetness. Sexy and delicious now.*

**Score - 91p (Josh Reynolds, [International Wine Cellar](http://International Wine Cellar), Sep 16, 2010)**



### **Terroir:**

20 ha of old vines (60-80 y.o.) spread among five parcels in the vicinity of El Pego, at the extreme southernmost and highest point of the D.O. Toro. Light sandy soils further encourage acidity and tenderness.

### **Vinification:**

Truly handpicked with very small yields and then handcrafted wine aged 18 months in 100% new oak (60% French, 40% American) and a minimum of 12 months in the bottle. Lightly filtered.

**Variety:** Tempranillo 100%

**Sugar:** 6 g/L

**Serving suggestion and food pairing:** Serve at 14-16°C and decant well for 3 hours or more. The wine is perfectly suited to accompany the roasts (beef, lamb, and deer), pork knuckle and gourmet sausages. Also try with spicy vegetable stew or cheeses.

<b>Robert Parker '10</b>	<b>91p</b>
<b>International Wine Cellar '10</b>	<b>91p</b>
<b>Natalie MacLean.com '15</b>	<b>91p</b>
<b>Wine Spectator '10</b>	<b>90p</b>
<b>Wine &amp; Spirits Magazine '11</b>	<b>90p</b>
<b>Verema</b>	<b>93p</b>



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### CANADIAN ACCOLADES

Jane Staples '15	This is a big juicy mouthful of Tempranillo! Dark purple and aromatic, with ripe blackberries, cherries, leather, vanilla and a hint of violets. Then a luscious palate unfolds layers of ripe dark berries, vanilla, licorice, herbs, leather and oak. Medium to full-bodied, and so fruity, with bits of sediment that you almost expect to find a grape in the bottom of your glass. Long ripe fruity finish. Try this with a hearty lamb stew and crusty bread. <b>Score - 91 points, <a href="http://www.nataliemaclean.com">www.nataliemaclean.com</a></b>
John Szabo, September '15	Still deeply coloured, this 2006 still also offers plenty of deep, dark, red and mostly black fruit character, loads of extract, and a thick, firm, concentrated palate. This could pass for a much more expensive wine, properly aged, with excellent complexity and depth. Fans of mature New world style wines can't go wrong here. <b>Score - 91 points, <a href="http://www.winealign.com">www.winealign.com</a></b>
David Lawrason, September '15	This is a bold, ripe, warm and juicy Toro (tempranillo from a hot inland region) showing age in its leathery, earthy notes around the ripe fig, chestnut and graphite. It's quite full bodied, fairly dense, warm and a bit rustic. Lots of character for the price if not great elegance. Great with braised meats and stews. <b>Score - 89 points, <a href="http://www.winealign.com">www.winealign.com</a></b>

