



## ROMPESEDAS FINCA LAS PARVAS, DO TORO, 2006

Coral Duero, Zamora, Spain

LCBO # 433755 | 15.0% alc./vol. | \$101.00 | Release: 01-Oct-2015

### Tasting notes:

*Dense purple in color, it sports a sexy perfume of Asian spices, incense, lavender, espresso, mineral, and assorted black fruits. Dense and opulent on the palate, it somehow manages to retain a sense of elegance despite its size. Give it 6-8 years to become a bit more civilized and drink it through 2036."* **Score - 93p**

*(Jay Miller, Wine Advocate, Apr 30, 2010)*



### Terroir:

6 acre ungrafted parcel of over 100 year old vines 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:

Rigorous selection in the vineyard and winery where best grapes, not bunches are selected from only >100 y.o. vines. Fermentation at 28°C and a 31-day maceration period. 22 months in new oak barrels (100% French oak).

**Variety:** Tempranillo 100%

**Sugar:** 1.3 g/L

**Serving suggestion and food pairing:** Serve at 17°C and decant well for 3 hours or more. A true meditation wine to be served on its own or paired with fine roasted vegetables and cured meats, tomato-based fare including lasagna and artisan pizza.

**Robert Parker'10**

**93p**

**Guia Repsol**

**92p**



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