

Representing Star Producers Globally,



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ROMPESEDAS, DO TORO, ZAMORA 2013

Coral Duero, Zamora, Spain

LCBO # 433763 | 14.5% alc./vol. | \$20.00 | Release: 01-Oct-2015

Tasting notes:

Subtle with a defined aroma of fresh black and red fruits. Six months in the barrel results in contrasting flavours on the palate between the grape's pure taste and a surprising end when the essence of the oak is released. This structure creates a perfect balance between mouth and nose. This fresh, unique and unrivalled red wine was born to surprise.

Terroir:

25 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, selected and then handcrafted wine. Carefully developed with optimal control and fermentation. Aged 6 months in 100% new oak French and American then >12 months in the bottle. Unfiltered.

Variety: Tempranillo 100%

Sugar: 1.4 g/L

Serving suggestion and food pairing: Serve at 17°C. Try with traditional fine Spanish cuisine: jamon, roasted vegetables, dishes with tomato-based sauces, polenta and corn based dishes.

China Wine & Spirits Awards(12vntg)

GOLD



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