

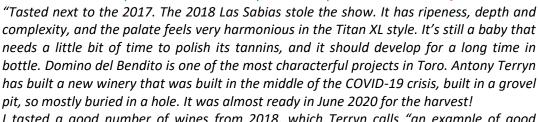
Servicing Star Markets Locally

LAS SABIAS 2018

DO Toro

Dominio del Bendito, Zamora, Spain

LCBO # 537837 | 15.0% alc./vol. | \$45.95 | Release: 24-Sep-2022



I tasted a good number of wines from 2018, which Terryn calls "an example of good balance and good structure, without a doubt one of the best recent vintages. Maybe a tad more tannic than 2016, but we will see over time. I see 2018 with a bit more punch and sparkle than 2016, but most likely I'll be wrong!" That's him!"



Terroir:

13 Ha ancient vineyard La Jara next to the River Duero, with exceptional climate and geology. 80% of the vines are > 45 y.o. incl. some >100 y.o. **ORGANIC** (not certified), no irrigation. Sand and gravel soils-good drainage. 700 meters above sea level.





Vinification:

Fermentation and maceration ~30 days at ~30°C in small concrete tanks. French oak barrels 16m, 15 % new barrels every year, the rest of 1, 2, 3 wines. >15m bottle ageing. Can be cellared for over 25 years.

Variety: Tempranillo 100%

Residual Sugar: 6 g/L

Serving suggestion and food pairing: Decant well and serve in a fine large bowl glass at 15°C with savoury dishes, roast lamb, grilled pork, suckling pig, mushrooms, risottos or rice dishes.

Robert Parker

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