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The best priced  
DO Toro in ON



## Cyan Tinta de Toro 2017

Bodega Matarromera SL, Valladolid, Spain

eCommerce # 772962 | 15.0% alc./vol. | \$19.15

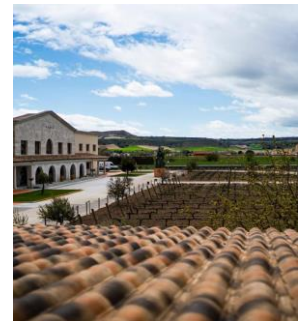
ORGANIC



*A good core of purple tones with very dark cardinal tones, clean and bright. It is a lively and expressive wine, with fresh aromas of red fruits such as blackberry, redcurrant and myrtle, with elegant tertiary aromas from its time in the barrel, with fine roasts, coffee, medium lactic acid and liquorice from the wood. A lively structure of tannins, in harmony with a fresh acidity that enhances the aromas of red fruit, fine and seductive touches of toast and roasted coffee, with a long, fresh and very pleasant finish.*

### Terroir & History:

Bodega Matarromera is family owned wine company founded in 1988, it has 10 wineries in 6 Spanish DOs. In 1999, The Cyan Winery was founded in Valdefinjas, nestled in the far western end of the Toro DO, a mere 12km from the Zamora province in Toro. The landscape adopts the wavy forms of these lands with slight slopes and rolling hills. The farm has 40 Ha of vineyards, olives and pines. The vineyards are >30 years old, on the sandy, chalky soils of the La Calera estate, far west of the Toro DO.



### Vinification:

Handpicked, double grape selection. Fermentation ~13 days at 26°C. Aged 8 months in French and American barrels.

**Variety:** Tinta de Toro 100% (clone varietal of Tempranillo)

**Residual sugar:** 5 g/L

**Serving suggestion and food pairing:** Serve at 17°C with stews and red meats.

**Robert Parker (16vntg)**

**90p**

