



TORO  RUEDA

CAMPO ELISEO

CAMPESINO

TORO

2021

The winter 2020-2021 was warm, with an average temperature in tone to one degree above the historical average, highlighting a cold episode during the first half of January with the arrival of the Filomena squall, which left us a heavy snowfall and temperatures of -17°C. The winter was wet and the spring was very irregular, with very dry and warm months of March and April. A late spring and early summer with weak but very repetitive rainfall, forced us to be extremely careful.

Finally, the year closed with a rainfall of 450 mm, slightly above normal. The harvest began on September 12th.

TERROIR

Cuesta Grande Joven: Boulder soil, sand and clay underneath.
Peleagonzalo: Sandy loam soil, brownish color.

GRAPE VARIETIES

Tinta de Toro

AGE OF THE VINES

Between 15 and 20 years.

DENSITY & YIELD

Peleagonzalo 6000 vines/ha.
Cuesta Grande Joven 2500 vines/ha
45 hl/ha.

FIRST VINTAGE

2007

WINEMAKING

After going through a selection table, the grapes enter an 80 hL tank for a pre-fermentative cold maceration for 4 to 5 days at 8 °C. Once the maceration is finished, the vat begins to heat up and the alcoholic fermentation begins to develop. During the first third of the fermentation, we carry out gentle pumping over in order to extract the most pleasant tannins and aromas from the skins. Part of the wine undergoes malolactic fermentation in concrete tanks and the other part in French oak barrels.

WINEMAKER'S NOTE

We can appreciate a nice cherry red colour with purple reflections on the rim. The nose has good intensity and is fresh, with aromas of red fruit, hints of flowers and mineral notes. On the palate the wine is fresh, with a cheerful, fruity and floral character. The wood is very well integrated and this makes it a wine with a good balance.

FOOD-PAIRING

It is an ideal wine for tapas, appetizers, all kinds of sausages, cheeses and meats, whether grilled or in sauce. It is a very gastronomic wine that can be served with a multitude of dishes.



AGEING

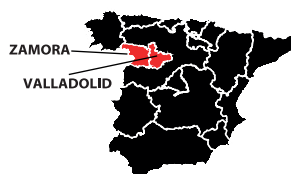
6 months in 225-litre fine-grain French oak barrels.

APPELLATION

EUROPE



DO.Toro SPAIN



TORO/RUEDA

