



TORO  RUEDA

CAMPO ELISEO CAMPEÑO

TORO
NO ADDED SULPHITE

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 14 and 18 years.

DENSITY & YIELD

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

FIRST VINTAGE

2018

WINEMAKING

The grapes were harvested in 15 kg plastic crates from our Peleagonzalo and Cuesta Grande Joven plots. We carried out a pre-fermentative cold maceration for 4 to 5 days at 6°C, controlling the pumping over to avoid excessive extraction. Alcoholic fermentation takes place between 24 and 26°C, with gentle extraction and frequent but short pump-overs. One part is fermented in egg-shaped tanks and the other part in concrete tanks, where the alcoholic and malolactic fermentations take place. At no time during the process is sulfur dioxide added.

AGEING

No ageing.

WINEMAKER'S NOTE

It is a wine that perfectly expresses the shades of Toro wines, a cherry red color with violet hues and a medium-high layer.

The nose is very intense, an explosion of aromas, red and black route nose, strawberry, blackberry, blueberry, a background of laurel and subtle notes of violet.

Very intense and enveloping on the palate. When opened in the glass, it appears fresh, with hints of lavender and scrubland.

The palate is very sweet, warm, with tannins present but very ripe, round, with balanced acidity and a long and harmonious aftertaste.

FOOD-PAIRING

To combine on a daily basis with home-made recipes like quiche, pizza, lasagna, in all simplicity!



APPELLATION

DO. Toro

EUROPE



SPAIN



TORO/RUEDA

