

LA VIÑA DE AMAYA

D.O Toro



VINEYARD

South of the Duero River, the soils of the DO Toro date back to the Tertiary period, producing finer and more elegant wines. The calcareous sandy soils are located at an altitude of about 740 m and enjoy a purely continental climate.

Municipality: San Miguel de la Ribera.

Site: Los Arenales.

Vintage: 1968.

Area: 2.6 ha.

Altitude: 740 m

WINMAKING

To pamper the grapes, they are harvested in boxes and manually sorted on a selection table. They then go into steel tanks, where they macerate at 8°C for 5 to 8 days to enhance color and aromas, allowing for a gentler extraction of desired tannins during fermentation. Fermentation occurs with some whole clusters in French oak vats, followed by malolactic fermentation in wooden tanks. The wine is aged in second to fifth-year 500-liter French oak barrels that were previously used for whites. After 12 months, it is refreshed with a touch of Garnacha, and the blend is rounded out in wooden vats before bottling.



DO Toro



90% Tinta de Toro
10% Garnacha



matured in barrels of
different sizes



14,5% Alcohol.



"Meats, stews, and
hearty dishes.
Excellent with
barbecue, cured
meats, and sheep's
cheese."

TASTING

Beautiful cherry color with red highlights, aromas of ripe black fruit, red berries, vanilla, chocolate, and spices. Velvety on the palate, with a medium to full body, abundant fruit, and a fresh finish.

Contains sulphites..

