

Damalisco Roble



VINEYARD

15- 30 year-old plots, which lie at an altitude of 650-720 metres. Topsoil with gravel and stones. Fresh subsoil with higher percentage of clay and underneath it compacted clay keeps moisture in the subsoil.

WINEMAKING

Cold maceration for at least 4 days before fermentation. After pressing the wine is micro-oxygenated to stabilize the colour. After the malolactic fermentation, it rests in tanks during the winter. It is passed into new French oak barrels with special incisions inside, which increase the contact area by 75%. Finally the wine is bottled after aging for 2 months.



DO Toro



*85% Tinta de Toro
 15% Garnacha Tinta*

TASTING



*2 month in 225 l
 French oak
 barrels*

Cherry red color with purple hints. Black and red fruit aromas with vanilla hints. Medium bodied, sweet on the finish. It stands out for its freshness.



14 % alc.



*Stews, soups and meats.
 Also really good to sushi.*