



LAS TIERRAS

de Javier Rodríguez

EL PEGO

DO Toro

VINEYARD

Located in vineyard from 1889 located in *El Pego* at 720m altitude.

Sandy grave soils and clayey subsoils .

WINEMAKING

Grapes are harvested into cases and a hand selection is done in the winery on the selection band. Before coming into tanks made of stainless steel, oak and concrete, where grapes fermentation takes place with their skin for 15-20 days- the wine is cool with dry ice. After pressing the wine is transferred into wooden tanks

Aging for 12 months in 2-3 year old French and American oak barrels.

TASTING

Dark red cherry film with purple hints. Ripe black fruit with notes of vanilla on the nose.

Juicy and ripe tannins. Balanced and fresh



DO Toro



100% Tinta de Toro



12 months in French and American oak barrels



14.5 % alc.



Cheese, stews and meat