



Las Tierras de Javier Rodríguez Original

DO Toro

100% Tinta de Toro

15% Alcohol



VINEYARD: From three Pre-Phylloxera vineyards located in different soils. The vineyard from San Román de Hornija was planted in 1945. The soil is not deep but sandy and with many big stones, subsoil is clayey and deep. The vineyard from Morales de Toro has a deep and clayey soil and is from 1962. Finally there is a third Plot which is the most extensive and old. It was planted in 1875 and it is composed of sandy loam soil with a high content of pebbles.

WINEMAKING: Grapes are harvested into cases and a hand selection is done on the winery. Then grapes are cooled with dry ice before moving on to the wooden casks, where the wine ferments and remains with the skins for 25-30 days.

After pressing a part is transferred into new 500 litre oak casks and other part is returned to the wooden casks, where the malolactic fermentation takes place.

After remaining with its lees the whole winter the wine is transferred into casks where it is aged for 12-14 months. The casks are made of 60% French oak and of 40% American oak.

Once it is bottled, it rests in the winery for 12 months.

TASTING: dark red cherry colour with purple nuances. Ripe black fruit with toffee hints on the nose. Full-bodied, juicy tannins. A stand-out wine for its great persistence and unusual freshness and length.

Ideal with red meat and powerful stews. In dessert goes with sheep cheese.

