

# Finca Sobreño Organic Toro

Bodegas Sobreño

Spain - Castilla y Leon - Toro

Finca Sobreño Organic offers an intense cherry red color with violet edges. Powerful and rich aromas on the nose with touches of ripe red fruits and pleasant floral notes followed by toasty nuances. Smooth and elegant on the palate with flavors of red fruits and flowers. Balanced acidity and subtle tannins.

Specifications	
Appellation	Toro
Wine Type	Red
Varietals	Tinta de Toro (Tempranillo)
Age of Vines	Minimum 15 years old
Agricultural Practices	Organic
Certifications	Agricultura Ecologica de Castilla y Leon
Vinification	Following a careful selection, the grapes were destemmed, crushed and the must underwent cold maceration at 7º C for 24 hours prior to fermentation, which took place at a constant 28º C in stainless steel. The total fermentation and maceration period lasted 18 days. This wine was then aged for four months in American oak barrels, renewed by 1/4 every year. The wine was also aged 6 months in the bottle before release in the marketplace.
Pairings	Ideal for any type of meat, bird, roasts, pastas, cheeses and seafood in sauce.



Codes, Weights and Measures	
UPC	7 84585 02486 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02486 2
Case Weight	36
Cases/Pallet	70
Layers/Pallet	14
ABV	14.50%
SRP	\$ 20.99 USD 750mL Bottle

Reviews and News
2020 Finca Sobreño Toro Tempranillo Organic - 90 PTS - JS
2019 Finca Sobreño Toro Tempranillo Organic - 89 PTS - JS
2018 Finca Sobreño Toro Tempranillo Organic - 91 PTS - JS