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Bodegas Sobreños was found by a group of winemakers from the Rioja, who created a family owned winery with the aim of producing fine wines for the international market based on an excellent grape variety, the Tinta de Toro. In 1998, the first vintage was produced and within a short period of time, their wines began to receive numerous awards and Sobreño soon became known as “the new star of the Douro.”

The modern winery sits in the middle of 24 hectares of vineyards and own a total of 80 hectares, yet controls another 90 through exclusive agreements with local growers.

ILDEFONSO

2009

The Harvest: This year we had low rainings getting very healthy bunches. Besides, cool nights and not very hot days at the end of the cycle were excellent for a complete ripening of the grapes, full of nuances.



Vinification: The fruit is manually selected and picked in small cases. After destemming the grapes are stored in 2.000 litre open fermenter tanks and cold maceration at 8°C during 8 days. Three times a day the cap of the skins is submerged manually and after the alcoholic fermentation is finished at a controlled temperature, the wine is macerated until the wine maker determines the appropriate extraction of polyphenols. The malolactic fermentation is carried out in new French oak barrels

Ageing: It takes place in the same barrels for 18 months racking every 6 months.

TASTING NOTES

Colour: Deep cherry colour

Nose: Very expressive, elegant and complex with ripe fruit, mineral notes, sweet spices, cho aromas and intense toasts.

Taste: Powerful, tasty, round and very smooth. We find again black berries, mineral notes, chocolates with roasted aromas. Very long after taste.

Food Matches: Ideal for red meats, lamb, roasted meat.

TECHNICAL SPECIFICATIONS

Variety	100% Tinta de Toro
Vine Age	Minimum 80 years
Fermentation Temperature	Max. 26°C
Fermentation & Maceration Period	24 days
Barrel Composition	French Oak
Barrel Age	New
Time in Barrel	18 months
Time in Bottle	12 months
Alcohol content (vol)	14,5
Suggested temperature for serving	16/18°C