

Finca Sobreno Rosado Toro

Bodegas Sobreno

Spain - Castilla y Leon - Toro

Elegant and tangy flavors, stones and a touch of baked peach skin. with a medium body and fresh, bright acidity.

Specifications

Appellation	Toro
Wine Type	Rosé
Varietals	100% Tinta de Toro (Tempranillo)
Age of Vines	Average 25 years
Agricultural Practices	Organic
Soil type	Clay- sandy soils, with sandstones. Low in organic mater and well-drained.
Vinification	Precision irrigation. Machine harvested. > Destemmed. Macerated in stainless steel for four hours prior saignée to american used 225 litre barrels, where alcoholic fermentation takes place with batonnage (stirring of the less) once a week. Then the wine is aged during 4 months in Oak barrels. No malo-lactic fermentation. Plate filtered.
Production	400 (9-liter cases)
Pairings	Ideal as an aperitive, also with starters, cold meats, rices, salads or creamy cheeses.



Codes, Weights and Measures

UPC	7 84585 03616 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03516 5
Case Weight	36
Cases/Pallet	70
Layers/Pallet	14
ABV	13.50%

SRP	\$ 21.99 USD 750mL Bottle
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