

Finca Sobreno Selección Especial Toro

Bodegas Sobreno

Spain - Castilla y Leon - Toro

Deep dark cherry red color with dark purple tones. Powerful yet elegant nose, refined and stylish with ripe berry fruit, spicy complexity with scents of clove, sandalwood, vanilla, chocolate. Muscular, elegant yet silky smooth taste shows fruit preserves/jam blackberry and chocolate truffle. Concentrated and rich but not sweet with superb length.

Specifications

Appellation	Toro
Wine Type	Red
Varietals	100% Tinta de Toro (Tempranillo)
Age of Vines	40+ years
Soil type	limestone top soil with fine & coarse sand
Vinification	Following a careful selection, the grapes were destemmed, crushed and the must underwent cold maceration at 7degrees C for five days prior to fermentation, which took place at a constant 28degrees C. The total maceration period lasted approximately 20 days. Aged in new and one year old American and French oak barrels for 14 months, followed by another 24 months minimum in the bottle.
Pairings	A good match for venison or wild boar with a fruit-based sauce.



Codes, Weights and Measures

UPC	8 39061 00001 4
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 08 39061 00001 1
Case Weight	18
Cases/Pallet	116
Layers/Pallet	29
ABV	14.50%
SRP	\$ 42.99 USD 750mL Bottle

Reviews and News

2016 Finca Sobreno Reserva Toro - 90 PTS - JS

2013 Finca Sobreno Toro Reserva Selección Especial - 90 PTS - WA

2012 Finca Sobreño Toro Reserva Selección Especial - 92 PTS - JD
2011 Finca Sobreño Toro Reserva Selección Especial - GOLD - San Francisco International Wine Competition
2011 Finca Sobreño Toro Reserva Selección Especial - 92 PTS - VINOUS
2010 Finca Sobreño Toro Reserva Selección Especial - 91 PTS - WE
2010 Finca Sobreño Toro Reserva Selección Especial - 91 PTS - IWC
2010 Finca Sobreño Toro Reserva Selección Especial - 90 PTS - WS
2009 Finca Sobreño Toro Reserva Selección Especial - 93 PTS - WA
2009 Finca Sobreño Toro Reserva Selección Especial - 92 PTS - IWC