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Bodegas Sobreño 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 owns a total of 80 hectares, yet controls another 90 through exclusive agreements with local growers.

FINCA SOBREÑO

ILDEFONSO

Vinification: The grapes are manually sorted and picked in small plastic crates. After destemming and crush them the most goes to a 2.000 liter open deposits for cold maceration at 8°C during 8 days. We punch down the cap of skins, three times a day at the beginning and softer after, until the fermentation is finished at a controlled temperature. The malolactic fermentation is carried out in barrels from the best coopers.

Envejecimiento: 18 months with rackings every 6 months

TASTING NOTES

Colour: Deep cherry colour

Nose: Very expressive, elegant and complex with ripe fruit, mineral notes, sweet spices, chocolate aromas and intense toasts hints coming through.

Palate: Powerful yet elegant, tasty, rounded and very silky. Blackberries intermixed with mineral notes, cocoa and roasted aromas with a lingering finish.

Maridaje: Ideal for red meats, roasts, lamb, cured cheeses.

TECHNICAL SPECIFICATIONS

Variety	100% Tempranillo (Tinta de Toro)
Vine Age	Over 80 years old
Fermentation Temperature	Max. 26°C
Maceration and Fermentation Period	24 days
Barrel Composition	70% French oak + 30% American Oak
Barrel Age	50% New + 50% one year used
Time in Barrel	18 Months
Time in Bottle	12 Months
Serving Temperature	16/18°C

