

When the D.O. Toro was created in 1987, Roberto San Ildefonso from Rioja was one of only a handful of winemakers who saw the region's true potential. His Estate & Winemaking Cellar, Finca Sobreño, was one of the first ten established in the new appellation, which today includes over 50 producers. Finca Sobreño's first vintage in 1999 soon started earning acclaim and became known as "the new star

of the Douro." It sits among 24 hectares of vineyards but it owns a total of 80, including 25 of certified organic vines. These vineyards have an average age of 30 years and many vines are pre-phylloxera, meaning they are planted directly without the need for grafting. The resulting wines are clean, bright and balanced, with the deep, intense colour that is characteristic of the highly regarded wines from Toro.

THE HARVEST

It has begun by vineyards with ages over 68 years old, the first that, after a late sprouting, have reached their optimum ripeness showing balance, with medium-sized clusters and loose grapes with an unbeatable sanitary state. The weather conditions, characterized by a winter and a spring with hardly any rain, have allowed the best of the Tinta de Toro. The hydrological year has registered moderate rains (255 liters per square meter have fallen). The rains of July and August have helped the grapes ripen, and the cool and dry nights have contributed to the formation of a complex grape, full of nuances, with a lot of balance between pH and acidity, fully and healthily perfect. Throughout the year, Bodegas Sobreño has carried out a meticulous field work with the work prior to the harvest, such as pruning, green pruning, organic fertilizer, sexual confusion (use of phytohormones to combat cluster moths), as well as other cultural practices committed to the environment.

VINIFICATION

Following a careful selection, the grapes were destemmed, crushed and the must underwent cold maceration at 7° C for 24 hours prior to fermentation, which took place at a constant 28° C in stainless steel. The total fermentation and maceration period lasted 18 days.

THE AGEING

This wine was aged for four months in American oak barrels with an average age of less than four years.



TASTING NOTES

Colour: Intense cherry red colour with violet edges.

Nose: Powerful and rich aroma with touches of ripe red fruit and agreeable floral notes next to toasted wood.

Palate: Smooth and elegant sensation with red fruits and flowers predominating. Balanced acidity and subtle tannins with a smooth, intense and elegant pass over the palate.

Food pairing: Ideal for any type of meat, bird, roasts, pastas, cheeses and seafood in sauce.

TECHNICAL DATA

Varietals	100% Tinta de Toro
Vine Age	Minimum 15 Years
Fermentation Temperature	28°C
Fermentation & Maceration Period	18 Days
Barrel Composition	American Oak
Barrel Age	Less than 4 Years Old
Time in Barrel	4 Months
Time in Bottle	Minimum 6 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,2g/L
pH	3.85
SO2 free (mg/l)	54mg/l
Residual sugar (gr/l)	2,7 g/L
Suggested serving temperature	15-17°C
Winemaker	Oscar Martín