



CIEN ROBLE

FROM TORO

VARIETAL: Tinta de Toro **VINTAGE:** 2015 **ALCOHOL:** 14,5%
AGED: 2 months on oak **WINEMAKER:** Martín Padín

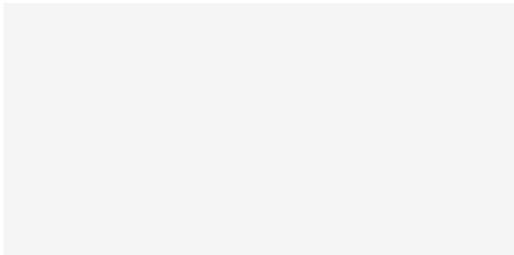
Cien means one hundred, relates to the number of days this wine was matured in barrel.

WINEMAKING:

Supple cherry and damson fruit flavours, with just a twist of vanilla and spice from ageing in American oak barrels.

Produced from the indigenous Tinta de Toro (tempranillo variety), grown on irrigated bush vines in Toro's pebble soils at 700 metres above sea level. After remaining in barrels for one hundred days, is the ideal wine for those looking for a wine that retains the fruit of young wines, combined with a subtle touch of wood that makes it an harmonious wine, elegant and rich on the palate.

TASTING NOTES



COLOUR: deep cherry red.

AROMA: intense aromas of berries and black plums and hints of vanilla and spices.

PALATE: tasty and pleasant on the palate

THE REGION: TORO



Toro is a lesser-known region of Spain but home to some of its finest wines made from the Tinta de Toro grape, the original un-grafted variety of the Tempranillo grape, which produces wine with more colour and higher tannin levels than Tempranillo elsewhere in Spain. It covers around 6,000 hectares of vineyards, where the local variety Tinta de Toro is the main character. Has an extreme continental climate, with an annual average of rainfall of around 350 – 400 mm., between 2.600 and 3.000 hours of sunshine per year and an altitude between 650 m. and 750 m. Traditionally associated with bull-fighting and bull running and for its gusty robust reds, the region is now producing more elegant and modern wines. Bos, which is produced for us at the Covitoro winery, displays all the typical deep colour and rich fruity aromas but has been made with deliberately restrained tannins to provide smoother, much more elegant drinking.
