



BOS

FROM TORO



VARIETAL: Tinta de Toro **VINTAGE:** 2015 **ALCOHOL:** 14%
AGING: 4 months on oak **WINEMAKER:** Martín Padín

WINEMAKING:

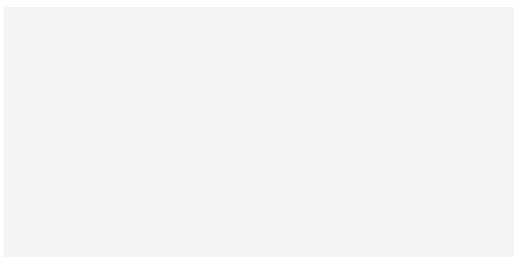
30% of the wine is made traditionally undergoing controlled fermentation at 27°C for 15 days and 70% undergoes delestage for 5 days.

Bush wines: no irrigation allowed.

Wine making: delestage and micro-oxigenation to extract colour and aromawhilst toning down the tannins.

2 months in French oak

TASTING NOTES



COLOUR: Dark ruby colour with violet hints at the rim, clean and bright.

AROMA: Deep intense ripe fruit and toasted aromas.

PALATE: Rich, red fruit with well-integrated oak. Smooth and long finish.

THE REGION: TORO



AWARDS VINTAGE 2015



AWARDS vintage 2014

Silver Medal at Concours Mondial de Bruxelles

Silver Medal at Decanter

Bronze Medal at International Wine Challenge