



BARBIÁN



FROM TORO

VARIETAL: Tinta de Toro **VINTAGE:** 2016 **ALCOHOL:** 14%
AGING: 4 months on oak **WINEMAKER:** Martín Padín

Berliner Gold Medal + Bacchus Gold Medal
 Barbián means in "old spanish" brave, dared, gallant, determined, perky, impulsive. The definitive Roble from Toro.

WINEMAKING:

30% of the wine is made traditionally undergoing controlled fermentation at 27° for 15 days and 70% undergoes destage for 5 days. Bush wines: no irrigation allowed.

Delastage and micro-oxygenation to extract colour and aroma whilst toning down the tannins.

4 months in a selection of french and american barrels.

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



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. Barbián, which is produced at Covituro 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.

Medalla Gran Oro : "International new wine awards 2016".

Medalla de plata : "International wine guide awards 2016"

91 Puntos Guía Peñín de los vinos de España 2017.

The only wine from Toro with 91 points under 8 euros.