MARQUÉS DE LA VILLA RED

FROM TORO

VARIETAL: Tinta de Toro **VINTAGE:** 2017 **ALCOHOL:** 14,5%
WINEMAKER: Martin Padin

100% tinta de toro from the heart of Toro.

WINEMAKING:

Toro wine selected from the best grapes of vineyards around 30 years of age, collected by hand at its optimum moment of maturity, this young wine is elaborated wide, tasty and persistent, with aromas of black and red fruits typical of the variety Ink Of Toro with which it is elaborated.

TASTING NOTES

Young wine broad, rich and persistent, with aromas of black and red fruits typical of Tinta de Toro with which it is drawn. Cherry red cherry alive, is a structured and well balanced wine.

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 wine