



Damalisco Crianza



Región	D.O. Toro
Variedades	100% Tinta de Toro

VINEYARD: 30-60 year old vineyards at 600-700 metres altitude. Different types of soils, but always with pebbles and a fresh subsoil, which gives good drainage and heat absorbancy.

ELABORATION: The grapes once destemmed remain at 10°C in the deposit for 6-8 days in order to get more colour and aroma. Immediately the temperature is raised up to 18° C and we add yeasts to begin the alcoholic fermentation, which lasts approximately 15 days. The wine is pumped over several times.

Micro-oxygenación is used to polymerize the polyphenols, this softens the tannins. This process lasts one month. After that the malolactic fermentation is activated. The wine is transferred into new French and American oak barrels and aged for 10-12 months. After being clarified and stabilized, the wine is bottled and it rests in our winery for minimum of 6 months before going out to the market.



Alcohol	14 %
Acidity	5 g/l
Sugar	1 g/l

TASTING: Cherry red with purple tones. Intense arom wild fruits, with spices and balsamic tones. The tannins are juicy and soft. Well rounded with a long silky finish.



PAIRING:

