



## Las Tierras de Javier Rodríguez

### 100 % Tinta de Toro

Region D.O Toro



**Vineyard:** From three vineyards located in different soils. The vineyard from *San Román de Hornija* was planted in 1945. The soil is not deep but sandy and with many big stones, the subsoil is clayey and deep. The vineyard from *Morales de Toro* has the a deep and clayey soil and is from 1962. Finally there is a third Plot which is the most extensive and old. It was planted in 1875 and it is the vineyard was planted in 1875 and it is composed of sandy loam soil with a high content of pebbles.

**Winemaking:** Grapes are harvested into cases and a hand selection is done on the winery. Than grapes are cooled with dry ice before moving on to the wood casks, where the wine ferments and remains with the skins for 25-30 days. After pressing a part is transferred into new 500 litre oak casks and other part is returned to the wood casks, where the malolactic fermentation takes place. After remaining with its lees the whole winter the wine is transferred into new or 2 year old casks, where it remains one year. The casks are made of 60% French oak and of 40% of american oak.

**Tasting:** *Las Tierras de Javier Rodríguez shows a dark film followed of a coat with purple nuances. Ripe black fruit wiht toffee hints on the nose. In the mouth you feel these sensations but much more intense because this wine is quite full-bodied, with juicy tannins. A stand-out wine for its great persistence and unusual freshness and length.*

Ideal with red meat and powerful stews. In dessert goes with sheep cheese.

