



GARCILASO

GRAPE VARIETY	100 % Tinta de Toro (Tempranillo)
DENOMINATION OF ORIGIN	D. O. Toro
VINEYARD AGE	50 - 80 year old
BARREL AGEING	9 months
OAK ORIGIN	100% new French oak. Extrafine grain.
BOTTLE AGEING	Minimum 2 years before releasing it to the market.
CONSUMPTION TEMPERATURE	17-18°C
CONSUMING TIME	Perfect to drink now but can be laid down for 10 more years, preserved from the light and at a constant temperature and humidity.
WINE-MAKING	Grapes hand harvested in small 15 kilo crates. Double sorting on tables, first in the vineyard and then in the cellar. De stemming and crushing. Alcoholic fermentation controlled at 28°C and malo-lactic fermentation in stainless steel vats. Long maceration and daily pumpovers. Aged in oak barrels for 9 months. Bottled unfiltered.
TASTING NOTES	Beautiful deep red colour displaying purple tints. Clear and brilliant. Explosive aromas with a modern, elegant bouquet of ripe black fruits (plums, blackberries and bilberries) against a backdrop of subtle oak notes, spices and minerals such as flint. Intense aromas of coffee, vanilla, cocoa and toffee. Powerfully tannic on the palate, yet velvety and long. Delicate acidity, distinctive, and a good lingering finish. Excellent, round, full, balanced and long lasting.
GASTRONOMY	Recommended with red meat, game meat, cured cheeses, or just by itself. We recommend decanting as it's bottled without fining or filtering

PRESENTATION	Dark green conical trunk bordelaise bottle, 75 cl. Natural cork, extra category, 49mm x 24mm. Black capsule made of tin, 29 mm x 55 mm.
OTHER ITEMS	RESIDUALS VALUES Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation Nº 123/2005

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager