



## TEMPERANCIA

**W**inemaking tradition in the Toro region dates back to Roman times. The sale of Toro wines outside of its boundaries were strengthened in the 12th and 13th centuries. To ensure production of this precious wine and to keep the privilege, King Alfonso the 9th of Leon sold land in the territory of Toro for the purpose of new vine plantations. The quality of these wines was such that in the 14th century, by order of the King, the wines from other regions were prohibited from entering Seville, except wines from the region of Toro. Because of the wines ability to age, Toro wines were shipped with seafarers and transit to explore the Americas. In the nineteenth century, large quantities of wine from Toro were exported to France whose vineyards and production were very badly affected by phylloxera.



### TECHNICAL CHARACTERISTICS

**Appellation :** Toro

**Area under vines :** 14 hectares

**Grape variety planted :** 100% Tinta de Toro

**Age of the vines :** 34 years

**Planting density :** 1,100 vines per hectare

**Soil :** sand and pebble stones

**Vineyard management :**

- Gobelet pruning
- Disbudding
- Manual thinning out of the leaves
- Ploughing

**Winemaking :**

- Manual harvest in plastic crates
- Mechanical destemming followed by a sorting on a table
- Fermentation in thermo-regulated 40 hl capacity stainless steel tanks
- Manual punching down and two daily pumping over
- Maceration for 15-18 days
- Direct running off into oak barrels and demi-muids barrels. Malolactic fermentation

**Average yield :** 22 hl per hectare

**2012 BLEND**

100% Tinta de Toro

### TASTING NOTES

Lush jammy raspberry and cherry fruit nose with a spicy edge. The palate is concentrated, open and approachable with soft jammy fruit.