



TASTING NOTES

Medium-high layer, ripe cherry. Expressive nose, reminiscent of red fruits and light spicy notes. In the mouth it is of medium intensity, balanced and smooth. Aromas of red fruits, cinnamon and wood.

SUGGESTIONS

Game, roasted lamb, stews, chocolate cakes. Grilled milk-fed lamb, braised in a wine sauce.

AWARDS

AWARDS 2018 94 pts - JAMES SUCKLING AWARDS 2017 93** pts - MIQUEL HUDIN 90 pts - GUIA PENIN AWARDS 2016 92 pts - GUIA GOURMETS 92 pts - JAMES SUCKLING 91 pts - WINESPECTATOR AWARDS 2014 95 pts - GUIA GOURMETS 93 pts - GUIA PENIN 93 pts - WINESPECTATOR 91 pts - JAMES SUCKLING AWARDS 2013 90 pts - WINE ADVOCATE 90 pts - GUIA PENIN AWARDS 2012 92 pts - GUIA PENIN 88-90 pts - WINE ADVOCATE AWARDS 2010 92 pts - GUIA GOURMETS 91 pts - WINE ADVOCATE 90 pts - WINE ENTHUSIAST AWARDS 2009 Gold Medal - CINVE 2012 91 pts - GUIA PENIN

TEMPERATURE

16-18°C

CONSUMPTION

10-12 YEARS

DO TORO CAMPO ALEGRE TEMPRANILLO 2018

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VARIETY

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VINEYARD

Soil

Soils of sand and silt with iron deposits. Many large rounded stones of different sizes deposited by the nearby River Douro lie on top of the ground.

Density

1100 vines/ha planted in "gobelet" bushes.

Climate

The climate is Continental with 600 to 700 mm of rainfall per year, mostly in the Autumn Winter period. The summers are very hot and dry with large differences in temperature between the day and night.

Average age of the vines

40 years.

Yield

4000 kg/ha

Location

The Toro appellation is spread over 2 provinces : the provinces of Zamora and Valladolid. The landscape is composed of a plateau and a small valley toward the river. The vines are located at an altitude of between 620 and 750 metres.

WINEMAKING

Wine-growing

Organic Wine

Harvest

Manual harvesting in 15 kg cagettes followed by sorting on the conveyor belt before and after stemming.

Vinification

Cold prefermentation for 4 to 5 days at 6°C with sustained extraction, cap-punching and pumping-over before alcoholic fermentation followed by a long period of skin maceration (1 month) with consistent pumping-over.

Ageing

14 months in 100% new French oak barrels.

THE VINTAGE

The year 2018 has been characterized as a very rainy year, especially in spring. Between the months of April and June, we had a higher rainfall for the whole year 2017. This caused a very strong vegetative development, the plants had a lot of vigor and we had a strong pressure of diseases caused by fungi, which forced us to be very aware through organic practices to have a good sanitary condition. The harvest started fifteen days later than last year.