



## TASTING NOTES

Lovely colour of morello cherries. The nose is expressive with aromas of red fruits, cocoa and light notes of spice. On the palate it is round, structured and tannic.

## CUESTA GRANDE CUESTA GRANDE 2013

*Cuesta Grande, Toro (Zamora) - D.O. Toro. Set at the heart of the Toro plateau, this parcel of Tinta de Toro is goblet-trained on deep, gravelly, poor soils. It is organically grown. Identified by François Lurton year after year, it is one of Toro's great terroirs, which produces the finest and most elegant expression of Tinta de Toro.*

## VARIETY

100% Tinta de Toro. A variant of the famous Tempranillo, a Spanish red grape variety par excellence from the heart of La Rioja and Ribera del Duero. It produces very fine and highly aromatic wines. It is the main variety in the TORO appellation.

## 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

### *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

This year it rained considerably more than usual and the winter was milder than usual. We started harvesting on 3 October. As a result of this decision, the grapes arrived at the winery in excellent conditions. The wines have the best intensity that we have seen in recent years and a complex palate. 2013 will be characterised by lower alcohol content, a deep colour and a well-balanced palate. A very good year in Spain, despite the weather conditions.