



## TASTING NOTES

Nice deep red color. Very expressive nose, with berries fruit, caramel and vanilla notes. Mouth is rich, structured, with supple tannins. We find aromas of red fruits, vanilla and a slight hint of balsamic.

## AWARDS

AWARDS 2012 91 pts - GUIA PEÑIN  
AWARDS 2011 17/20 "Prodigious !"-  
V2VIN AWARDS 2010 SILVER MEDAL -  
XV EDICIÓN NACIONAL VII  
INTERNACIONAL DE LOS PREMIOS  
ZARCILLO

## HERMANOS LURTON TEMPRANILLO 2015

*100% Tempranillo. The grapes have been carefully selected for optimum freshness. Using a combination of traditional and modern winemaking techniques, we are able to develop the full intensity of our wines. A young, fresh expression of Tempranillo.*

## VARIETY

100% 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*

1.000 vines/ha, goblet pruned.

### *Climate*

Continental, rainfall of 600 - 700 mm, mainly confined to the autumn-winter seasons. Very hot and dry during summer with wide variations in night and daytime temperatures.

### *Average age of the vines*

20 years.

### *Yield*

4.500 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 cagettes followed by sorting on the conveyor belt before and after stemming.

### *Vinification*

Pre-fermentary cold maceration, 6°C, for four to five days in 80 hl vats with floating cap, followed by traditional alcoholic fermentation (AF) with regular cap plunging, rack and return and pumping over. once fermentation is complete and after tasting, we leave the wine to macerate for around one week, in order to extract tannins and obtain a fine structure. Malolactic fermentation in very fine grained French oak barrels.

### *Ageing*

6 months in 100% french oak barrels.

## THE VINTAGE

After an uneventful winter, spring arrived with less rain than usual, but budding nevertheless occurred in mid- April as normal. May went by with no frost. Flowering went smoothly, but the summer continued to be dry, which meant that in general the grapes were smaller. We started in early October with very healthy grapes. Fermentation with indigenous yeasts went smoothly and the resulting wines are full of colour and with a structure and aroma typical of a good vintage.