

PRIMA

D.O. Toro



WINERY

The grapes for Prima are sourced from vines between 10 and 35 years of age from the villages of San Roman de Hornija, Villaster, Morales de Toro and Villafranca de Duero. The vineyards for this wine are growing in sandy-clay soils with gravelly subsoils as opposed to the stonier soils of fruit sourced for San Roman. Vineyards are trained both en vaso and to wire. The young estate vines were planted at higher density.

The grapes are harvested by hand with a selection of grapes in the vineyard. The wine is fermented in temperature controlled, conical, stainless steel tanks which allow for caps to naturally be broken very softly during pump overs. The wine was aged for 14 months in second and third fill French and American oak barrels, which had previously been used for the maturation of San Roman.

Name:	Prima
Class:	Red
Region:	D.O. Toro
Vintage:	2015
Rating:	90 Parker
Grape Varieties:	90% Tinta de Toro, 10% Garnacha
Case / Bottle Size:	12/750ml - 1.5Lt - 3L
Alcohol Volume:	14.5%

TASTING NOTE

Opaque ruby. Ripe blue fruit, cola and floral oil scents pick up notes of licorice and allspice as the wine opens up. Fleshy and seamless in the mouth, offering bitter cherry, boysenberry and violet pastille flavors enlivened by a spicy nuance. Turns sweeter with air and repeats the floral note on the gently tannic finish, which lingers with very good tenacity.

