



DISCOLO

UVA TINTA DE TORO

DISCOLO 2015 VINEYARD TECHNICAL DATA SHEET

Name of the parcel Villarico and La Higuera
Situation Toro
D.O. : TORO
Surface : 3.7859 ha and 1.4523 ha
Production 2015 : 6.700 kg and 4.500 kg
Orography : Soft slapes
Kind of soil : Alluvial depositions, mainly sand
Variety : Tempranillo (Tinta de Toro)
Year of planting : 1970 and 1930
Rainfall : 360 mm
Medium temperature : 13.5° C
Harvest : Manual
Date harvest : 12 september 2015

WINE SHEET

VARIETY : Tempranillo (Tinta de Toro)
AGING : 22 months in Bordeaux barrels of French, Hungarian and American oak.

TASTING NOTES :

Cherry red color, medium-high layer, with great aromatic complexity, reminiscent of marmalade of pralines, with slight nuances of spices and roasted, in the mouth the freshness of fruits again appears, in combination, with a sweet and expressive tannin, typical of the variety, which gives value and strength to the wine, the end being long and very attractive.

ELABORATION :

Vinification in red, with pre-fermentative maceration of 4 days, making two daily bazuqueos in fermentation and one until the end of the maceration. Fermentation at low temperature and maceration for 31 days.

ANALITIC

ALCOHOL : 14.80 (% VOL)
ACIDITY : 5.10 (g/l)
ph : 3.65
IPT : 72

