

ARAEX

Grands

Spanish Fine Wines

FINCA SOBREÑO

CRIANZA 2014

D.O. TORO

Bodegas Sobreño was set up by a group of winemakers from Rioja, who created a family-owned winery with the aim of producing fine wines for the international market based on a native grape variety, the Tinta de Toro. In 1999, the first vintage was produced and within a short period of time, their wines began to receive numerous awards and Sobreño soon became known

as the new star of the Douro. This modern winery is located in the heart of 24 hectares of vineyards. Sobreño owns a total of 80 hectares, although it controls another 90 through exclusive agreements with local growers. Many of their vines are pre-phylloxera, meaning they are planted directly without the need for grafting, which notably increases their longevity.

THE HARVEST

This climatological year has been greatly beneficial for Tinta del Toro. With a summer of warm days and cold nights, the grapes have received outstanding organoleptic qualities and an optimum maturation.

VINIFICATION

Following selection, the grapes were destemmed, crushed and the must underwent cold maceration at 10° C for four days prior to fermentation, which took place at a constant 28° C. The total maceration period lasted approximately 20 days.

THE AGING

Finca Sobreño Crianza was aged for at least eight months in American oak barrels of less than four years. Another six months in the bottle rounded out its ageing process.



TASTING NOTES

Colour: Deep-red cherry colour with purple tones at the edges.

Nose: Intense aroma, good combination of black berries with toasted nuances from the oak. Balsamic and spicy undertones.

Palate: Potent bouquet, meaty with very fine and ripe tannins. Long and persistent aftertaste.

Food Matches: Ideal for red meats, lamb, game, cheeses and seafood in sauce.

TECHNICAL SPECIFICATION

Varietals	100% Tinta de Toro
Vine Age	Minimum 30 Years
Fermentation Temperature	28°C
Fermentation & Maceration Period	20 Days
Barrel Composition	American Oak
Barrel Age	Less than 4 Years
Time in Barrel	8 Months
Time in Bottle	6 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,65g/L
pH	3,74
SO2 free (mg/l)	19mg/l
Residual sugar (gr/l)	2,1g/l
Suggested temperature for serving	16-18°C
Winemaker	Oscar Martín