

ARAEX

Grands

Spanish Fine Wines

FINCA SOBREÑO

RESERVA SELECCIÓN ESPECIAL 2013

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

2013 started with heavy rains that came to alleviate water shortages of the previous year. In spring, there were too much clusters, so we decided to conduct a thorough green pruning, enhancing the formation of healthy grapes. The grape harvest came later than in 2012. It started in early October. This delay allowed a slow and prolonged maturation, resulting in wines with greater complexity and organoleptical richness.

VINIFICATION

Following a careful selection, the grapes were destemmed, crushed and the must underwent cold maceration at 7° C for five days prior to fermentation, which took place at a constant 28° C. The total maceration period lasted approximately 20 days.

THE AGING

This wine was aged in new and one year old American and French oak barrels for 14 months, followed by another 12 months minimum in the bottle.



TASTING NOTES

Colour: Deep dark cherry red colour with dark purple tones.

Nose: Powerful yet elegant nose, refined and stylish with ripe berry fruit, spicy complexity (clove, sandalwood, vanilla, chocolate).

Palate: Muscular, elegant yet silky smooth taste shows fruit preserves/jam [blackberry, loganberry], chocolate truffle. Concentrated and rich but not sweet, with superb length.

Food Matches: A good match for casseroles, venison or wild boar with fruit-based sauces.

TECHNICAL SPECIFICATION

Varietals	100% Tinta de Toro
Vine Age	More than 40 Years old
Fermentation Temperature	Maximum 28°C
Fermentation & Maceration Period	20 Days
Barrel Composition	American and French Oak
Barrel Age	New and 1 year
Time in Barrel	14 Months
Time in Bottle	12 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,84g/L
pH	3,58
SO2 free (mg/l)	72mg/l
Residual sugar (gr/l)	<2g/l
Suggested temperature for serving	16-18°C
Winemaker	Oscar Martín