



TES ⊕ LA M ⊕ NJA

VICTORINO

-2008-

“Character, identity, expression of Tinta de Toro with elegance, freshness and complexity”.

Marcos Eguren

FINCA	Proprietary vineyards situated in Valdefinjas and Toro (Zamora) and Villabuena del Puente
VINEYARDS	35 Ha. Average Age: from 45 up to more than a 100 years old. Variety: Tinta de Toro (100%), ungrafted and pre phyloxeric. Type of training: Head-trained in goblet. Yield per hectare: 18 Hls/Ha. Soil amendments: Organic material
YIELD HARVEST	Harvest: Hand picked in boxes with rigorous selection of the fruit for optimum health and maturity. Date of Harvest: 27 – 4 October 2008
VARIETY	Tinta de Toro (100%). Indigenous, perfectly adapted to the climate and soil.
WINE	VINIFICATION: Traditional method, 100% de-stemmed. 10 days in open French oak deposits with indigenous yeast selected from our own vineyards, traditional foot press with daily pump-overs. Temperature controlled, 26°C. FERMENTATION: Fermented 8 days at 26° - 28°C MACERATION: Extended maceration on skins for 21 days. MALOLACTIC FERMENTATION: In new French oak Bordelaise barrels AGEING: 18 months in new French oak Bordelaise Barrels.
WINEMAKER	Marcos Eguren



VINTAGE:

Once finalized the vintage 2007, temperatures start to drop progressively till December, with minimums about 0°C and absolute minimums up to -10°C the 17th and 18th November.

In the winter period temperatures increases slightly as the day grows longer, although the first hours of the day keep cold and close to 0°C.

Rainfall only takes place in November. From then onwards there is a dry period till April, with absence of significant rainfall. Spring is wet and characterized by high rainfall in April (52l) and May (66l) and by the great number of rainy days. Temperatures in this period are very irregular, without reaching high scores and it should be noted the absence of spring frost.

Once finalized spring, the summer time begins with a storm the 23th of June bringing 20 l to the water reserve of the soil. Summer is totally dry, hardly 15l till October, temperatures increase and maximums during July and August are about 30°C. In September, just before the vintage, temperatures drop till 24°C but with mornings colder.

The vintage starts the 27th September, the temperatures at dawn are cold, afternoons are hot and there is uniquely rainfall the last days of the vintage.

