



DAMALISCO ROBLE

DO TORO

85% Tempranillo

15% Garnacha

Alc: 14%



VINEYARD:

15- 30 year-old plots, which lie at an altitude of 650-720 metres. Topsoil with gravel and stones. Fresh subsoil with **higher percentage of clay** and underneath compacted clay keeps moisture in the subsoil.

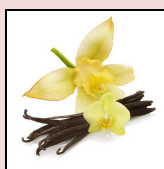
VINEMAKING:

Cold maceration for at least 4 days before fermentation.

After pressing the wine is micro-oxygenated to stabilize the colour. After the malolactic fermentation, it rests in tanks during the winter. It is passed into new **French oak barrels with special incisions inside, which increase the contact area by 75%**. Finally, the wine is bottled after aging for 6-8 months.

TASTING:

Cherry red color with purple hints. Black and red fruit aromas with vanilla hints. It is medium bodied and sweet on the finish.



WINE PAIRING:

Best wine to pair with stews, soups and meats.
Also really good to sushi.