



Rodríguez & Sanzo Vignerons

The first tempranillo- wine from Toro aged in whisky casks
100% Tempranillo

15 % alc.



VINEYARD: over 60 years old vines. The vineyard is located in San Román de Hornija at an altitude of 720 m. The soils are sandy with large stones. Clay and deep subsoils.

WINEMAKING: Grapes are harvested into cases and selected by hand in the winery. They are protected with dry ice before being transferred to wooden barrels, where fermentation takes place. Once in the barrel, the wine performs malolactic fermentation. Once finished, the wine ages for 18 months in whiskey barrels. Finally, it rests for 12 months in the bottle.

- Matured in whiskey barrels for 18 months
- 12 months in the bottle
- Eye catching features with wax capsule
- 100% Tempranillo
- Limited - only 2,660 bottles
- In the mouth velvety tannins, expressive and long-lasting on the pleasant finish

Why whisky barrels?

- The whisky has significantly reduced the tannins of the barrel without closing the pores of the barrel. The wine can benefit from improved micro-oxygenation - with reduced tannins and subtle vanilla notes.
- The wine gets a round & creamy texture on the palate
- Minimal residual flavors of the whiskey, from the pores of the wood increase the complexity and complexity of the wine.

PAIRING:

- ✓ Red meat
- ✓ Hunter's stews
- ✓ Old and semi-hard and hard cheeses.