

BRAND : ETERNUM VITI

WINE : ETERNUM VITI

D.O. : TORO

Working with the young winemaker, Beatriz Paniagua, the challenge was to create a wine true to the Toro region without sacrificing elegance and control. The secret: very old vines and a delicate woman's touch. The Viñaguareña winery, founded in 1999, enjoys a privileged location in the valley of the river Guareña, a tributary of the Duero river. The vineyards are spread over 30 hectares and consist only of the Tinta de Toro variety. The vines are between 5 and 31 years old and the winery selects from even older vines under contract.

LOCATION

Toro - 65km from Valladolid, 740m above sea level.

CLIMATE

Hot dry summers and cold winters, Atlantic has some cooling influence. Sunshine hours of between 2500 and 3000.

SOIL TYPE

Sandy soils low in organic material and mineral salts.

VINES

Average of 50 yr old vines. Tinta de Toro 100%.

ELABORATION

This wine is made from vines that have an average age of over 50 years, a fact that contributes to its fantastic concentration. 100% Tinta del Toro, the wine is aged in new French 70% and American 30% oak barrel for 10 months.

OAK

10 months in 70% french & 30% american oak barrels.

TASTING NOTE

Almost black in colour to the eye, the nose reveals toasty oak character, black fruits, leather and a heady mix of tobacco and licorice. In the mouth it is hugely rich, smooth and sweet. A wine to be drunk with all red meats, but especially roast lamb typical of the region.

ANALYTICAL

- ALCOHOL : 14.42%
- RESIDUAL SUGAR : 1.3g/l
- TOTAL ACIDITY : 4.91g/l
- PH : 3.84

