

BRAND : LOS COLMILLOS

WINE : LOS COLMILLOS

D.O. : TORO

According to records, the “Los Colmillos” (The Tusks) vineyard was planted in 1950. The owner, Manuel Martin Amores, however, swears it was planted way back in the 1870s. His grandfather, when required to document his estate, chose to register the later date as back in the early 1990s, old vines were considered less productive and, consequently, less valuable. Today, of course, we know that really old vines are the determining factor in producing world-class wines of great concentration and finesse.

LOCATION

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

CLIMATE

Semi-desert climate.

SOIL TYPE

Sand and limestone soil with quartz and granite rocks allow good drainage.

VINES

140 year old 100% Tinta del Toro.

ELABORATION

The grapes were hand harvested in small boxes and taken straight to winery. The entire elaboration process was carried out in an artesanal fashion. First, the manual de-stemming and the meticulous selection of grapes as they entered winery. Secondly, fermentation took place in open-top French barriques (new oak) and upon finishing, the wine remained in contact with the skins for a further 35 days. Lastly, the wine was racked via gravity into fresh oak barrels where it remained for 16 months. The wine has not undergone clarification nor filtration. Decanting recommended.

OAK

16 months in new French oak barrels.

TASTING NOTE

Woody and leathery on the nose with good strength on the palate, full fruit, freshness and acidity as well as the ability to age well.

ANALYTICAL

- ALCOHOL : 15.51%
- RESIDUAL SUGAR : 1.34g/l
- TOTAL ACIDITY : 5.08g/l
- pH : 3.83

