



Red wine



100 % Tinta de Toro



18 months



*The palate is medium-bodied with fine tannins and very well-integrated oak that lends a slight creamy texture.*



**The Wine Advocate**



# VICTORINO

D.O. TORO

## VARIETY

100 % Tinta de Toro, ungrafted and pre-philoxeric.

## VINEYARDS

Proprietary vineyards situated in Valdefinjas, Toro and Villabuena del Puente. Head-trained in goblet. 35 Hcts. Average age: from 45 years up to more than a hundred years old.

Altitude: 750 - 900 m. Environmental integrated agriculture cultivation.

## ELABORATION

Traditional method, 100% de-stemmed.

Traditional foot press three times a day during fermentation and light pump-overs. Malolactic in new French oak.



The wine is submitted to an ageing of 18 months in new Bordelaise barrels of French oak.

## TASTING NOTES

Dense purple in colour, presents in the nose a great concentration of aromas of black fruit with brandy, spices and mineral nuances. On the palate it is well structured, powerful, very expressive, creamy, rich and aromatic with smooth tannins.

**DRINKING TEMPERATURES: 16-18 °C**



	Red wine
	100 % Tinta de Toro
	18 months

“  
The palate is medium-bodied with fine tannins  
and very well-integrated oak that lends a slight  
creamy texture.  
”

The Wine Advocate



## VICTORINO

D.O. TORO

	2015	2014	2013	2012	2011
Robert Parker's WINE ADVOCATE	★	93	94	93+	95
WINE SPECTATOR	★	★	92	92	93
STEPHEN TANZER'S	★	93	93	93	92
WINE ENTHUSIAST	★	92	93	95	93
JEB DUNNUCK	93	94	★	★	★
GUÍA PEÑÍN	★	96	96	98	97
GUÍA GOURMETS	96	97	96	98	95
GUÍA PROENSA	96	98	97	96	98
ABC Guía Vino	★	★	★	94	★
Anuario de los vinos EL PAÍS	93	★	★	94	93

★ Vintage  
not tasted