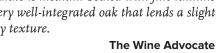






99

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





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









66

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The Wine Advocate

CTORINO					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

