



## SOFROS 2015 TINTO D.O. TORO

### WINE TASTING:

This fine, purple-tinged red wine reveals a complex bouquet that combines wood and dark fruits. An aroma that lingers on the palate, announcing the unparalleled pleasure that only Sofros can provide. Marvellous Toro!!!

**Oenologist:**  
Ramiro Carbajo Del Río

### WINERY:

We keep manufacturing on rented premises, where we own the silos, the barrels and all the equipment needed to continue elaborating in a traditional and respectful way the grapes and our wine, trying to emulate our ancestors.

### TECHNICAL SHEET:

**Wine name and harvest year:**  
Sofros 2015.

**Designation of Origin:**  
D.O. Toro.

**Technical Manager:**  
Ramiro Carbajo del Río.

**Production:**  
12.500 bottles.

**Viticulture:**  
Made with tinta de toro grape from very gently cared vineyards of 5 hectares, located in a village called Morales de Toro in the territorial region of Zamora, at 705 metres of altitude.

2015, a year with slightly higher temperatures than expected. After a winter with milder low temperatures, spring was characterised by stormy weather and high temperatures that led to early budding. An early summer heat wave and more storms gave way to an autumn with moderate temperatures that allowed the small grapes to mature adequately.

**Soil:**  
Sediments of sandstones, clays and limestones, with boulders on surface. Low content of organic material and an unbalanced on acidit and Ph.

**Vineyard age:**  
88 years.

**Pruning system:**  
Goblet.

**Grape harvest:**  
30th of September, on 15kgs boxes.

**Grape variety:**  
Tinta de Toro.

### PACKAGING:

6 bottles/cardboard box.

### PRE-FERMENTATION PROCESS:

**Duration:**  
4 days.

**Temperature:**  
8°C.

### ALCOHOLIC FERMENTATION:

**Duration:**  
8 days with native yeasts.

**Temperature:**  
24°C reaching 30°C during a few hours.

### MALOLACTIC FERMENTATION:

In new French oak barrels with inoculation of lactic bacteria.

### BARREL AGING:

**Capacity:**  
225 liters.

**Moment of usage:**  
New barrels, we change them every year.

**Type of oak:**  
French 100%.

**Oak grain size:**  
Very fine.

**Roast:**  
Medium.

**Ageing:**  
15 months.

**Switches:**  
Four.

### PHYSICAL-CHEMICAL PROPERTIES:

**Alcoholic strength by volume:**  
15%.

**Total acidity content:**  
5,6 gr/l.

**Residual sugar:**  
<2 g./l.

**pH:**  
3,7.

**Clarification:**  
Without clarifying.

**Filtration:**  
No filtration.