



SILBÓN TORO 2019

TINTO D.O. TORO

WINE TASTING:

Our DNA: intense red with blue-purple edges. Intense scent and complex of black fruits (plum, blackberry), balsamics of aromatic herbs; all well integrated.

Elegant and delicate in mouth, sweet, tasty. Just great!

Due to its tannic charge and artisanal preparation, the wine may present precipitations with the passing of time in the bottle.

Oenologist:
Ramiro Carbajo Del Río

WINERY:

we continue to develop in rented facilities, where we have our deposits, barrels and everything that is necessary to continue to maintain a craftsmanship and to be respectful with the grape and with the wine, trying to emulate our ancestors.

TECHNICAL SHEET:

Wine name and harvest year:
Silbón 2019.

Designation of Origin:
D.O. Toro.

Technical Manager:
Ramiro Carbajo del Río.

Production:
12.000 bottles (0,75cl) 500 bottles (Magnum).

Viticulture:
This wine is made from Tinta de Toro grape from different vineyards aged 31 to 48. Soils have been selected in order to nurture its Toro character in keeping with fruits and alcohol content. Chalky, loamy-sandy soils, exploring exposure and orientation. From Venialbo to Toro, through Morales and La Boveda.

2019, hot climate year, as usual, but with a big difference from the previous two years. This year it rained when it had to rain, not in the desirable volume, but in the decisive moments to relieve the stress of our plants.

Soil:
Sediments of sandstone, clay and limestone, with boulders on surface. Low organic matter.

Vineyard age:
31 to 48 years.

Pruning system:
Goblet.

Grape harvest:
Started and ended on the same 26th of september, harvested in 15 kg. boxes.

Grape variety:
Tinta de Toro.

PACKAGING:

6 bottles/wood box.

PRE-FERMENTATION PROCESS:

Duration:
1 day.

Temperature:
Refrigerated at 5°.

ALCOHOLIC FERMENTATION:

Duration:
Native yeasts action for 17 days.

Temperature:
At 25°C.

MALOLACTIC FERMENTATION:

One month in second year french oak barrel, with inoculation of lactic bacteria.

MATURING IN CASKS:

Capacity:
225 liters.

Years of usage:
New cask and of second year.

Type of oak:
French 100%.

Oak grain size:
Very fine.

Roast:
Medium.

Aging:
Cask new for 2 months and 3 months in two year old barrel.

Switches:
Two.

PHYSICAL-CHEMICAL PROPERTIES:

Alcoholic strength by volume:
14,5%.

Total acidity content:
5,6 gr/l.

Residual sugar:
<3 g./l.

pH:
3,6.

Clarification:
Without clarifying.

Filtration:
Filtered by a micra in the bottling.