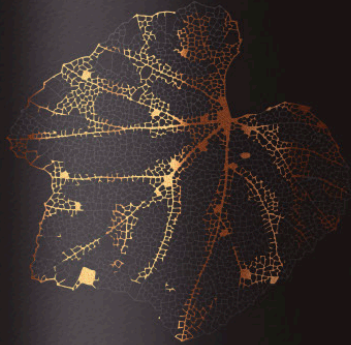


CORAL DUERO
— BODIGAS —



CORAL DUERO
LAS PARVAS
simple vinography

3 3 7cl

CORAL DUERO

LAS PARVAS

single vineyards

2016



Wine-making

Fermented in 500 litre barrels / long maceration / two pushing down per day during fermentation and one until the end of maceration at low temperature. It takes approximately 31 days.

Ageing

24 months in 100% French new oak barrel.

Alcoholic degree

15 % vol.

Tasting Note

Eye. Deep concentrated, dark, brilliant ruby red color.

Nose. The nose is an explosion of fragrances as soon as you uncork the bottle. We find a multitude of complexity with a mix of fruits, toasted notes, and minerals.

Palate. Full-bodied wine, with rich complexity highlighted by various type of wood and red mature fruits aromas. The elegance of our best French oak barrel will smooth the wine thanks to its 24 months ageing. With its long finish, we can appreciate the qualities of our single and unique plot, Las Parvas, combining finesse and concentration.

“So much life running through our vines.”

Situation

El Pego
Zamora, Spain

Type of Soil

Alluvial & mostly
sandy soil

2016 Climate Cold and windy winter, with a dry and hot summer which gave very good climate conditions for an exceptional vintage.

D.O.

Toro

Grape Variety

Tinta de Toro

Training Traditional farmed viticulture with a “Gobelet” pruning.

Area

6.9 Ha

Planting year

1880

Planting 3.00m x 3.00m.

Harvest Hand-harvest in the Mid-September 2016.