

CORAL DUERO  
— BOTTIGAS —



CORAL DUERO  
**LOS LASTROS**  
*single vineyard*

3 75cl

# CORAL DUERO

# LOS LASTROS

*single vineyards*

1944

## 2017



### **Wine-making**

Fermented in temperature controlled stainless steel tanks / 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**

8 months in French oak barrel and American oak barrel.

### **Alcoholic degree**

15 % vol.

### **Tasting Note**

**Eye.** Sharp dark ruby red colour, with subtle purple hints on the edge of the glass.

**Nose.** Great intensity with delicate floral and red fresh fruits aromas first, followed by light vanilla, coffee, liquorice, infused by the French, and American oak barrel.

**Palate.** Full-bodied wine, with a well-balance acidity combined to extremely fine tannins nicely integrated thanks to the 8 months ageing in French and American oak barrels, for a mid-length to long finish.

*“So much life running through our vines.”*

### **Situation**

El Pego  
Zamora, Spain

### **Type of Soil**

Alluvial & mostly  
sandy soil

**2017 Climate** Rainy during winter and Spring with cooler temperature than usual in summer. Late harvest.

### **D.O.**

Toro

### **Grape Variety**

Tinta de Toro

**Training** Traditional farmed viticulture with a “Gobelet” pruning.

### **Area**

5.75 Ha

### **Planting year**

1944

**Planting** 3.00m x 3.00m.

**Harvest** Hand-harvest in the Mid-September 2017.