

CORAL DUERO
— BORGAS —



CORAL DUERO
R'SEDAS
1549

3 75cl

CORAL DUERO R'SEDAS

single vineyards

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

4 months in French oak barrel and American oak barrel.

Alcoholic degree

15 % vol.

Tasting Note

Eye. Intense dark ruby red color, with purple hints on the edge of the glass.

Nose. The nose was dark and earthy, nice expression of mix crushed red and black fruits and dusty florals, followed by light spices and toasted notes.

Palate. R'Sedas presents a powerful full-bodied palate. Acidity is giving the wine a nice freshness, combine with some well-integrated tannins.

"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

29 Ha

Planting year

40-50 years old

Planting 3.00m x 3.00m.

Harvest Hand-harvest in the Mid-September 2017.