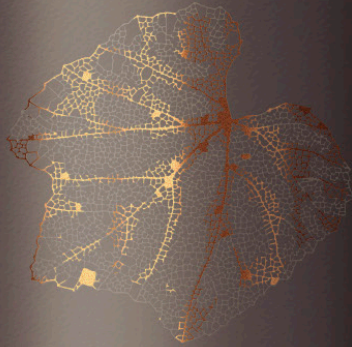


CORAL DUEÑO
— BODEGAS —



CORAL DUEÑO
ROMPESEDAS
sin gluten y sin azúcares

3 75cl

CORAL DUERO

ROMPESEDAS

single vineyards

2017



Wine-making

Fermented in steel tanks under cold temperature / long maceration / making two pushing down per day during fermentation and one until the end of maceration at low temperature. It takes approximately 31 days.

Ageing

18 months in 90% French new barrel and 10% new American barrel.

Alcoholic degree

15 % vol.

Tasting Note

Eye. Deep black ruby red color, almost purple on the hint.

Nose. We have an explosion of fragrances coming out of the glass at the first smell. We find multitude of indescribable and complex perceptions with clear notes of coffee, toasted oak and ripe fruit.

Palate. A very well-balanced wine with great structure and body, yet silky. Concentrated and very aromatic, well rounded, elegant and juicy on the palate.

“So much life running through our vines.”

Situation

El Pego
Zamora, Spain

Type of Soil

Alluvial & mostly
sandy soil

2017 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

11.25 Ha

Planting year

1917

Planting 3.00m x 3.00m.

Harvest Hand-harvest in the Mid-September 2017.