

CORAL DUERO
— BODEGAS —



CORAL DUERO
SALGADERO
1950

3 75cl

CORAL DUERO

SALGADERO

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

12 months in French oak barrel and American oak barrel.

Alcoholic degree

15 % vol.

Tasting Note

Eye. Black wild ruby shiny red.

Nose. Very intense smell of black fruit jam, with spices, and liquorice notes, roasted notes and marked mentholated nuances.

Palate. Highly concentrated, potent and broad ripe round tannins. Black fruit, mentholated and light balsamic nuances, will fill your mouth for a long and elegant finish.

“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

7.86 Ha

Planting year

1930

Planting 3.00m x 3.00m.

Harvest Hand-harvest in the Mid-September 2017.