

CORAL DUERO
BODEGAS



2016
LAS PARVAS
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*single vineyard
planted in 1980*

CC

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LAS PARVAS

single vineyards

2016

“So much life running through our vines.”



From the valley of the Duero river in the heart of Toro, Coral Duero has been always in pursuit of producing the most authentic and outstanding wines in Toro. This wine is made with the rare and exceptional Tinta de Toro grape originating from a single vineyard, Las Parvas. This unique vineyard dates back over 140 years, planted in 1880. As a result, this wine is brimming with an expressive personality, full of emotion. An excellent and limited edition masterpiece. 93 points | Peñin Guide 2022.

Soil

At an altitude of 780 metres, these ancient vines are west facing and close to the Guareña river. They are rooted in a sandy loam, with gravel and rocks below. These alluvial soils allow for proper drainage and impart minerality, as well as lower pH levels allowing for extraordinary quality, balance and elegance.

Climate

The summers in El Pego are short, hot, dry, and mostly clear and the winters are extremely cold and windy. There are many hours of sunshine throughout the year, essential for the production of Tinta de Toro. Over the course of the year the temperature typically varies from -11°C to 30°C, yet rarely dips below 5°C or above 35°C.

Winemaking

These hand-picked and carefully selected grapes are carefully chilled down to 4°C directly after harvest. With a temperature controlled fermentation and very long maceration, the process starts with two punching downs per day followed by only one until the end of the maceration. The whole operation lasts around 30 days.

Ageing

24 months in 100% French new oak barrels, and matured in the bottle for 1 year.

Tasting Notes

Appearance

Deep, concentrated, dark and intense ruby red.

Nose

An explosion of aromas as soon as the bottle is uncorked. Full of complexity with a mix of red and black fruit, toasted and mineral notes.

Palate

A Full-bodied and rich wine, its complexity is highlighted through various oak and mature fruit flavours. The elegance of our best French oak barrels and 24 month ageing process creates a smooth tasting experience. With a long finish, it's easy to appreciate the finesse and concentration used to emphasise the extraordinary qualities of this single and unique plot, Las Parvas.

Training

Traditionally farmed with “Gobelet” pruning.

Planting 3.00m x 3.00m

Location El Pego Zamora, Spain D.O.Toro

Area 6.9 Ha

Grape variety Tinta de Toro

Planting year 1880

Awards

91 points | James Suckling 2021

Silver | Decanter 2021

Gold | Mundus Vini 2021

93 points | Peñin Guide 2022