

CORAL DUERO
BODEGAS



2017

LOS LASTROS

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*single vineyard
planted in*

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LOS LASTROS

single vineyards

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We can proudly say that our vineyards are amongst the oldest in Spain, including Los Lastros, which was originally planted in 1944. With a high concentration and low yield, our Tinta de Toro grapes from this plot generate powerful, well structured, and full bodied wines. With less time aged in oak, this wine is an expressive, aromatic bouquet. Combined with a fresh punch gifted to us by Toro's terroir.

Soil

North West facing vineyards at an altitude of 758 metres, these ancient vines are rooted in a sandy loam, gravel, and small pebbles. These alluvial soils allow for proper drainage and impart minerality, as well as lower pH levels allowing for extraordinary quality, balance and elegance.

Climate

Toro has an extreme continental climate. January is the coldest month, with high-temperatures reaching 13°C and low-temperature dipping around 5°C (sometimes they can even reach -11°C). The warmest months are July and August, with temperatures up to 30°C. Throughout the entire year there is only around 350-400 mm of precipitation.

Winemaking

Los Lastros grapes are harvested manually and immediately kept in a cold chamber at 4°C to preserve their fruity intensity. The harvest goes through a double selection process, first to hand select only the best bunches, then to narrow down the top quality grapes. Before fermentation, cold maceration takes place in stainless steel tanks. The resulting wine is aged for around 8 months in French and American oak barrels.

Ageing

8 months in French and American oak barrels.

Tasting Notes

Appearance

Deep ruby red, with a subtle hint of purple

Nose

Intense aromas of fresh red fruit, yet a touch of delicate florals. A hint of vanilla, coffee and liquorice influence from the French and American oak barrels.

Palate

Full-bodied wine, with a well balanced acidity combined with nicely integrated tannins thanks to the 8 months aged in French and American oak barrels. Medium to long finish.

Training

Traditionally farmed with "Gobelet" pruning.

Planting 3.00m x 3.00m

Location El Pego Zamora, Spain D.O. Toro

Area 5.75 Ha

Grape Variety Tinta de Toro

Planting year 1944

Awards

90 points | Wine Enthusiast 2020

91 points | Peñin Guide 2022