

CORAL DUERO
BODEGAS



2019
ROMPESEDAS
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single vineyard
planted in
1917

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*“So much life running
through our vines.”*



Rompededas is our most iconic vineyard dating back to 1917. This was the name of the winery used by the founder during Coral Duero's fruition. These historic vineyards create rare grapes that are then hand-picked at harvest, go through a careful selection process and use the best technology to produce an aromatic and elegant wine. The character, personality and tradition of Toro is carefully preserved in each bottle.

Soil

At an altitude of 767 metres, these ancient vines are west facing and close to the Guareña river. They are rooted in a sandy loam, with gravel and small pebbles 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

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

These hand-picked and carefully selected grapes are carefully chilled down to 4°C directly after harvest. A temperature controlled fermentation process proceeds using a very long maceration lasting around 25 days. The wine is aged for about 18 months in French and American oak barrels, and according to the winemaker's taste-making process, is bottled at the perfect moment.

Ageing

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

Tasting Notes

Appearance

Deep ruby red colour, with a hint of purple

Nose

An explosion of fragrances and a multitude of senses are awakened with clear notes of coffee, toasted oak and ripe red and black fruit.

Palate

A well-balanced wine with robust structure and body, while offering a smooth tasting experience. Concentrated and very aromatic. Balanced, elegant and juicy.

Training

Traditionally farmed with "Gobelet" pruning.

Planting 3.10m x 3.10m

Location El Pego Zamora, Spain D.O. Toro

Area 11.25 Ha

Grape Variety Tinta de Toro

Planting year 1917

Awards

90 points | Wine Enthusiast 2020

91 points | James Suckling 2021

Gold | Mundus Vini 2020

91 points | Peñin Guide 2021

93 | Parker Points