

CORAL DUERO
BODEGAS



en Vena
Tinta de Toro

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2022



From the valley of the Duero river in the heart of Toro, Coral Duero has always been in pursuit of producing the most authentic and outstanding wines in honour of Toro's historic terroir. enVena is the youngest wine in our collection, with most of its grapes coming from our younger vines nestled in our Rompesedas plot. The results create aromas of red and black fruits with dusty florals, and a full-bodied palate.

Soil

With most of its grapes coming from our younger Rompesedas vines, these 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

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 the Tinta de Toro grape. 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

The grapes used for enVena 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 4 months in French and American oak barrels. This ageing period may vary depending on the year and winemaker's process.

Ageing

6 months in French and American oak barrels.

Tasting Notes

Appearance

Intense dark ruby red, with a hint of purple

Nose

Earthy expressions with a mix of crushed red and black fruits and dusty florals, followed by lightly spiced and toasted notes.

Palate

Powerful full bodied wine. Freshly acidic, combined with well integrated tannins.

Training

Traditionally farmed with "Gobelet" pruning.

Planting 3.00m x 3.00m.

Location El Pego Zamora, Spain D.O. Toro

Area 29 Ha

Grape Variety Tinta de Toro

Planting age 40-50 years old