

CORAL DUERO
BODEGAS



2020

SALGADERO

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BODEGAS

*single vineyard
planted in*
1870

CORAL DUERO SALGADERO

single vineyard
planted in

2020

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

This picturesque plot with the name Salgadero, was planted in 1930 with gobelet-trained and rainfed vines. Salgadero's strong Tinta de Toro vines, twisted by the passing of time, are just another example of the resilience found in El Pego's terroir. With respect to nature and the traditions of Toro, sustainable and responsible wine making processes are carefully carried out to create this elegant, full-bodied wine. Highly concentrated with robust, ripe and round tannins. An intense aroma of cooked black fruit, with spice and liquorice notes.

Soil

These vineyards are composed of round stones and a sandy top soil with a very low content of organic components. The age of these vineyards has allowed the roots to grow several metres deep where the soil has more clay and water accumulates. Due to the exceptional sandy soil in this region the Phylloxera plague did not affect Toro's vineyards.

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

Salgadero's grapes are manually harvested into 15kg boxes, with an average yield of 0.4 kg. A gentle destemming process occurs, then the juice is fermented in steel tanks in cold temperatures during a long maceration period. There are two punching downs per day during fermentation and then just one until the end of maceration at a lower temperature. This process lasts approximately 31 days. Aged in French and American oak barrels for 12 months.

Ageing

12 months in French and American oak barrels.

Tasting Notes

Appearance

Bright and intense ruby red

Nose

Intense aromas of black fruit jam with sweet spices, along with notes of liquorice, toasted oak and mint.

Palate

Highly concentrated, robust and ripe round tannins. Black fruit, a hint of mint, with a long and elegant finish.

Training

Traditionally farmed with “Gobelet” pruning.

Planting 3.00m x 3.00m.

Location El Pego Zamora, Spain D.O. Toro

Area 7.86 Ha

Grape Variety Tinta de Toro

Planting year 1930

Awards

Gold | Mundus Vini 2020

91 points | Peñin Guide 2021

91 points | Jamessuckling 2021

