



OROT ROBLE

D.O. TORO



Tasting notes

Colour: Opaque, black-cherry-red with a bright purple rim.

Nose: Intense ripe black fruit aromas (blackberry and blueberry) and black liquorice against a backdrop of gentle toasted notes; spicy and balsamic with hints of vanilla and cocoa coming through.

Palate: Fresh and balanced with plenty of black fruit. Spicy and balsamic hints. Structured with good length of flavour.

Serving recommendations

Serve at 12-14°C

Food pairings: Sirloin cuts and grilled beef, roast sucking lamb, stews, roasts and game dishes. Rice dishes and charcuterie.



Previous Vintages Awards:

- 90 points James Sucklinkg

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Technical data

Appellation: TORO
Grape variety: 100% TINTA DE TORO
Vintage: 2022

VINEYARD (OWN PROPERTY)

Surface area of owned vineyard: 20 ha (49 acres)
Area of production: Toro (Zamora)
Soil type: Sandy-clay
Average age of vines: 20 years
Density of plantation: 2,000 vines/ha
Yield: 5,000 kg/ha
Growing system: Bush vines

VINIFICATION

Harvesting: Hand-picked and selected
Harvesting date: October
Fermentation: In temperature-controlled stainless steel vats
Temperature of fermentation: 24-26°C
Duration of fermentation: 10 -12 days
Ageing time in barrel: 6 months
Type of barrels: French and American
Ageing time in bottle: At least 4 months

Analysis data

Alcoholic degree: 14%

Logistics data

Bottle: Bordeaux 75cl
Closure: Diam 1
Capsule: Complex
Case: 12 bottles
Case measurements: 30 x 23.5 x 31.5 cm
Case weight: 15 kg
Palletisation: Euro pallet 80 x 120: 720 bottles
Number of cases per layer: 12
Number of layers: 5
Number of cases per pallet: 60
EAN code bottle: 8437001051182
EAN code case: 28437001051186

