

# AVENTINO

121 Roble

2022

DO Toro

4 months of aging (121 days) in French oak barrels infuse this Tinta de Toro Tempranillo with the perfect harmony of fruit and wood, preserving the intensity and herbal notes of the fruit. The outcome is a rounded and velvety palate experience.



## VINEYARDS

Age of Vines

+45 years

Yield

30 hl/ha.

Altitude

620-750 m.

Climate

Semi-continental with Atlantic influence

Vineyard

Sandy clay loam

## WINEMAKING

Blend

100% Tinta de Toro (Tempranillo)

Harvest

Handpicked at optimum stage of ripeness

Winemaking

Cold Maceration

5°C/48h.

Fermentation

26-25°C/12-15 days

Ageing

4 months in French oak barrels of 225L



Ruby red color  
Medium-high layer



Intense  
Frank & clean



Marked & velvety tannin  
Rich  
Integrated oak notes  
Very long aftertaste

Ruby red color, medium-high layer. Intense, frank and clean nose. On the palate it is warm with marked and velvety tannin. Rich, with well integrated oak notes. With very long aftertaste.

Alcohol: 14.5 %  
T. Acidity: 5.84 gr./l.  
pH: 3.90  
R. Sugar: 3.00 gr./l.  
V. Acidity: 0.67 gr./l.