

Finca Sobreño

D.O. Toro

Crianza 2020

When the D.O. Toro was established in 1987, Roberto San Ildefonso from Rioja was one of only a handful of winegrowers who saw the region's true potential. His estate & winemaking cellar, Finca Sobreño, was one of the first of only ten established in the then new appellation, which today includes over 50 producers. Finca Sobreño's first vintage in 1999 immediately earned acclaim and became known as "the new star of the Douro." The cellar sits amongst 24 hectares of vineyard but the estate includes a total of 80, twenty five of which are certified organic. The vineyards have an average age of 50 years and many vines are pre-phylloxera, meaning they are planted directly without grafting. The resulting wines are clean, bright, balanced and elegant but with the deep, intense colour that is characteristic of the highly regarded wines from Toro.

The harvest

Campaign resulting in a complex grape, full of nuances and perfectly sanitary. Harvesting was staggered and manual as quality parameters and optimum maturity signaled clearly picking two weeks earlier than in 2019. It started with 70 year old vineyards, the first to ripen point showing balance, with medium-sized bunches and loose grapes with excellent health. Winter and spring were rainy registering rainfall of 400.8 liters per m2. Cool August nights contributed a complex grape, full of nuances, a great balance of pH and acidity and perfectly sanitary. Throughout the year Bodegas Sobreño carried out meticulous pre-harvest tasks such as green pruning, pruning, organic fertilization and sexual confusion to combat cluster moths as well as other environmentally friendly treatments.

Vinification

Following careful selection, the grapes were de-stemmed, crushed and the must underwent cold maceration at 10° C for four days prior to fermentation, which took place at a maximum temperature of 28° C. The total maceration period lasted approximately 20 days.

The ageing

Finca Sobreño Crianza was aged for at least eight months in oak barrels (70% American 30% French) of less than four years old. Another six months in the bottle rounded out its ageing process.

Tasting notes

Colour: Deep-red cherry colour with purple tones at the edges.

Nose: Intense aroma, good combination of black berries with toasted nuances from the oak. Balsamic and spicy undertones.

Palate: Potent bouquet, fleshy fruit with very fine and ripe tannins. Long and persistent aftertaste.

Food pairing: Ideal for red meats, all types of lamb (roasted or in sauce), game dishes, cheeses and seafood in sauce.

AR A E X
Grands
Spanish Fine Wines

SOBREÑO
BODEGAS - VINEDOS



Technical data

Varietals	100% Tinta de Toro
Vine Age	Minimum 30 Years Old; vineyard soils mainly carbonated rock particles and rolling stones on the surface with clay in lower strata.
Fermentation Temperature	28°C
Fermentation & Maceration Period	20 Days
Barrel Composition	American Oak 70% and French Oak 30%
Barrel Age	Less than 4 Years
Time in Barrel	8 Months
Time in Bottle	6 Months
Alcohol content (vol)	14,5% vol.
Acidity total (gr/l)	5,6g/L
pH	3.78
SO2 free (mg/l)	65mg/L
Residual sugar (gr/l)	< 2,2g/L
Suggested serving temperature	16-18°C
Winemaker	Oscar Martín.



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