

Finca Sobreño

D.O. Toro

Ildefonso 2017

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

The 2017 harvest in the Sobreño vineyards was carried out gradually, over about 20 days, as the quality parameters were reached. The first vines to reach optimum maturity were all over seventy years old and were all in a splendid state of health. Frost did not affect them, and although this was a year of low rainfall, some rain in July and August helped ripen the grapes. Cool, dry nights resulted in complex fruits, with plenty of nuances and a good balance between pH and acidity. Altogether, the year is likely to be remembered for excellent balanced, elegant wines.

Vinification

Following careful manual selection, the grapes were de-stemmed, crushed and the must underwent cold maceration at 8° C for eight days prior to fermentation, which took place in open fermentation vats of 2.000 litre capacity at a maximum of 26° C. The total maceration period lasted approximately 23 days. Manual batonnage is carried out three times a day.

The ageing

This wine was aged in new French oak barrels (75% French 25% American) for 18 months, followed by another 12 months minimum in the bottle.

Tasting notes

Colour: Deep, bright dark cherry-red colour with dark purple tones.

Nose: Powerful yet elegant nose, refined and stylish with ripe berry fruit and a spicy complexity (clove, sandalwood, vanilla and chocolate).

Palate: Muscular, yet elegant and silky smooth taste expressing fruit preserves and with toasted notes. Concentrated and rich with superb length and acidity.

Food pairing: A good match for casseroles, game, steaks, any type of meat in rich sauces and all types of cheese.

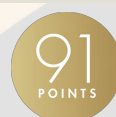


AR A E X
Grands
Spanish Fine Wines

SOBREÑO
BODEGAS - VINEDOS

Technical data

Varietals	100% Tinta de Toro.
Vine Age	80 Years Old.
Fermentation Temperature	Maximum 26°C
Fermentation & Maceration Period	35 Days
Barrel Composition	American Oak 25% French Oak 75%
Barrel Age	New and 1 year.
Time in Barrel	18 Months
Time in Bottle	12 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,8 g/L
pH	3,7
SO2 free (mg/l)	5 mg/L
Total Sulphites (mg/L)	46 mg/L
Residual sugar (gr/l)	1,6 g/L
Suggested serving temperature	16-18°C
Winemaker	Oscar Martín.



VINOUS - 2023
USA