

Finca Sobreño

D.O. Toro

Organic 2022

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 30 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

2022 has been characterized by its high temperatures and less rainfall than usual, 194 liters /m2 throughout the crop cycle, and even so, the vines have vegetated normally thanks to the soil that exists in a large part of the Denomination of Origin Toro, resulting in ripe grapes with very balanced properties in terms of shape, taste and smell. However, the productions have been slightly low, and thus the color and the alcohol degree have been high, giving wines with good tannins and polyphenols without the need for long macerations, good for long-aging wines. The acidity has also been somewhat lower, ideal for young and medium aging wines. Thus, the 2022 vintage will produce aromatic, complex, sweet wines that are easy to consume.

Vinification

Following a careful selection, the grapes were de-stemmed, crushed and the must underwent cold maceration at 10° C for 4 days prior to fermentation, which took place at a constant 28° C in stainless steel deposits. The total fermentation and maceration period lasted 18 days.

The ageing

This wine was aged for ten months in French oak barrels with an average age of less than four years.

Tasting notes

Colour: Intense cherry red colour with violet edges.

Nose: Powerful and rich aroma with touches of ripe red fruit and agreeable floral notes next to toasted wood.

Palate: Smooth and elegant sensation with red fruits and flowers predominating. Balanced acidity and subtle tannins with a smooth, intense and elegant pass over the palate.

Food pairing: Ideal for any type of meat, poultry, roasts, pastas, 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 15 Years; vineyard soils are of a clay-sand composition with rolling stones on surface.
Fermentation Temperature	28°C
Fermentation & Maceration Period	18 Days.
Barrel Composition	French Oak.
Barrel Age	Less than 4 Years Old.
Time in Barrel	10 Months.
Time in Bottle	Minimum 6 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,2 g/L
pH	3.85
SO2 free (mg/l)	54 mg/L.
Residual sugar (gr/l)	2,7 g/L
Suggested serving temperature	15-17°C
Winemaker	Oscar Martín.