

Finca Sobreño

D.O. Toro

Reserva Selección Especial 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 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

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 a careful selection, the grapes were de-stemmed, crushed and the must underwent cold maceration at 7°C for five days prior to fermentation, which took place at a maximum of 28°C. The total maceration period lasted approximately 20 days.

The ageing

This wine was aged in a combination of new and one year old American and French oak barrels for 14 months, followed by another 12 months minimum in the bottle.

Tasting notes

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

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

Palate: Muscular, elegant yet silky smooth taste shows fruit preserves/jam [blackberry, loganberry], chocolate truffle. Concentrated and rich but not sweet, with great length and pleasant acidity.

Food pairing: A good match for casseroles, venison or wild boar with fruit-based sauces.

AR A E X
Grands
Spanish Fine Wines

SOBREÑO
BODEGAS - VINEYARDS



Technical data

Varietals	100% Tinta de Toro. More than 40 Years old; vineyard soils are mainly sandy and rolling stones on the surface with carbonated rock particles and clay in lower strata.
Vine Age	Maximum 28°C. 20 Days.
Fermentation Temperature	American Oak & French Oak
Fermentation & Maceration Period	New and 1 year.
Barrel Composition	14 Months.
Barrel Age	12 Months
Time in Barrel	14,5% vol
Time in Bottle	4,8 g/L
Alcohol content (vol)	3.8
Acidity total (gr/l)	80mg/L
pH	2,0g/L
SO2 free (mg/l)	16-18°C
Residual sugar (gr/l)	Oscar Martín.
Suggested serving temperature	
Winemaker	



MUNDUSVINI
GOLD - 2024
Germany



JAMES SUCKLING
- 2024
USA



GUÍA PEÑÍN -
2023
Spain