

Finca Sobreño

D.O. Toro

Reserva Selección Especial 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-phyloxera, 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 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.
Fermentation Temperature	20 Days.
Fermentation & Maceration Period	American Oak & French Oak
Barrel Composition	New and 1 year.
Barrel Age	14 Months.
Time in Barrel	12 Months
Time in Bottle	14,5% vol
Alcohol content (vol)	5,4 g/L
Acidity total (gr/l)	3.64
pH	2.1 g/L
Residual sugar (gr/l)	16-18°C
Suggested serving temperature	Oscar Martín.
Winemaker	



MUNDUSVINI
GOLD - 2026
Germany



GUÍA PEÑÍN -
2025
Spain