

Finca Sobreño

D.O. Toro

Tempranillo 2023

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 2023 harvest was the earliest in the history in Toro. The harvest begun with our grapes in optimal conditions, (old vines, more than 75 years old). It has been a slightly warm year, with few frosts, but with few days of high temperatures. Also with greater rainfall than the average of the last 10 years, reaching 396 liters/m² since September 2022. After a hot month of August, September has started with rainfall that has helped ripen the grape, giving an organoleptic balance and a wine profile with better acidity and Ph

Vinification

The must underwent cold maceration at 10° C for four days prior to fermentation, which took place at 24 to 26° C. The total maceration period lasted approximately 15 days.

The ageing

This wine was aged for four months in American oak barrels less than four years old.

Tasting notes

Colour: Attractive, dark cherry-red colour with dark crimson coloured hints on the edges.

Nose: Ripe fruits with nuances of plums and raisins. Balsamic nuances reminiscent of spice and vanilla.

Palate: Fresh and well-structured, fruity with a nice and slightly bitter finish.

Food pairing: Pairs well with any type of meat, roasts, cheeses and seafood in sauces.

AR A E X
Grands
Spanish Fine Wines

SOBREÑO
BODEGAS - VINEDOS



Technical data

Varietals	100% Tinta de Toro. Minimum 10 Years old; soils of vineyard are of mainly sandy composition on the surface with rolling stones, some clay in lower strata.
Vine Age	Maximum 26°C.
Fermentation Temperature	15 Days.
Fermentation & Maceration Period	American Oak.
Barrel Composition	Less than 4 Years.
Barrel Age	4 Months.
Time in Barrel	Minimum 4 Months.
Time in Bottle	14,5% vol
Alcohol content (vol)	4,9 g/L
Acidity total (gr/l)	3.85
pH	49mg/L
SO2 free (mg/l)	1,9 g/L
Residual sugar (gr/l)	15-17°C
Suggested serving temperature	Oscar Martín.
Winemaker	



JAMES SUCKLING
- 2024
USA