

Finca Sobreño

D.O. Toro

Las Viñas De Paloma Colección 2021

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

Harvest in Toro begun early in its more than 80 hectares of vineyards. The picking has begun in the old vines, some with more than 75 years old, which are in an optimal state of maturation, after a late sprouting. The harvest work will continue in a staggered manner, adjusting to the ripening of the grape. The climatic conditions of this cycle have been characterized by abundant winter rains that have allowed the vine to have important water reserves to complete the cycle without stress on the plant. Thanks to this, the grape has reached balanced levels of pH and acidity that will guarantee fresh and long-lasting wines.

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 constant 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 (70%) and French oak (30%) barrels for 12 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: Well structured, 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 - VINEDOS



Technical data

Varietals	100% Tinta de Toro
Vine Age	above 40 years vineyard soils are mainly sandy and rolling stones on the surface with carbonated rock particles and clay in lower strata.
Vineyards	
Fermentation Temperature	26°C
Fermentation & Maceration Period	20 days
Barrel Composition	American Oak 70% French Oak 30%
Barrel Age	New & maximum 1 year
Time in Barrel	12 months
Time in Bottle	12 months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,8 gr/l
pH	3,8
Total Sulphites (mg/L)	80 mg/L
Residual sugar (gr/l)	2 gr/l
Suggested serving temperature	14-16°C
Winemaker	Oscar Martin