



REJADORADA

BODEGA

## Bravo 2016

### Tradition

#### The essence of a unique grape variety

Bravo is the top of the search to express the essence of our Tinta de Toro. A treasure that is made only in the exceptional years, it shows the soul of our grape variety through the traditional, slow and thoughtful winemaking. This wine is born in a unique land, our Finca El Castañar. The exclusive and unrepeatably wine.

#### Vintage 2016

A cold and very rainy winter, gave way to a warm spring with good rainfall, that provided a homogeneous bud sprouting at the end of April. The mild summer with no rains allowed a benign development, with low humidity. The ripening was marked by extreme temperature contrasts between day and night; as a result, the vintage was of excellent quality.

#### Vineyard and soils

Only by using the oldest vines of our centenary Finca El Castañar (1910) we achieve, in exceptional years, the perfect conditions to make our Bravo. High altitude terroir, defined by deep surface sands and pre-phylloxera vines, is able to express the essence of Tinta de Toro. This plot is managed in a traditional, organic and integrated way, respecting the vineyard and the wild flora and fauna.

#### Winemaking and aging

Manual harvest in 20kg boxes, with grape selection in our plot Finca El Castañar and with double selection in the winery in order to ensure that only the clusters with the smaller, more concentrated and higher quality grapes will take part of the final wine.

We remove partial free run juice to concentrate aroma and flavor, the fermentation is carried out without destemming, with part of whole clusters. The manual punching over is used in search of a traditional, slow, precise and meticulous winemaking, in order to respect the natural aromas of our unique land.

Malolactic fermentation in new French oak barrels and aging on fine lees for 15 months. After that the wine is raked and the final aging take place in a new 225-litres French oak barrel for more than 24 months.

Bottled in February 2019. Limited production of 997 bottles of 0.75 liters.

#### Tasting Note

Deep garnet colour with ruby hints. Maximum expression of Tinta de Toro in a subtle and complex explosion that combines ripe black fruits, dry spices such as licorice and notes of coffee, cloves and minerals that give way to a liquefied background, with hints of dried fruits and blackcurrant jam. On the palate it is velvety, balanced, elegant, powerful and complex, with a long finish and persistence. Strength, bravery, typicality and harmony.

*This vintage 2016 shows an excellent Bravo in which stand out the earthy and mineral notes with a long, silky and persistent finish.*

