





# **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 unrepeatable wine.

### Vintage 2018

Year of extreme seasons, with a very cold Winter that lasted until the end of February, an especially rainy Spring and a dry, warm Summer, marked by temperature contrasts between day and night. Slow ripenning with good level of acidity, intense aromas and good structure for aging in barrels. The harvest began on 28th September.

# 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 againg

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 racked and the final aging take place in a new 225-litres French oak barrel for more than 24 months.

Bottled in November 2021. Limited production of 690 bottles of 0,75 liters and 37 bottles of 1,5 liters.

#### **Tasting Note**

Garnet red colour with ruby hints. The mineral and ripe black fruit aromas stand out together with spicy notes, such a licorice and coffee, with a background of cloves and smoke hints. In the glass develops the jammy aromas of black fruit with hints of nuts that give it complexity. On the palate stands out its volume and structure with polished tannin and aftertaste of black fruits and toasted notes that appear again as a result of its aging in barrels. Typicity, tradition and respect for a unique variety in the world.

