



REJADORADA

BODEGA

Sango 2016

Intensity

The essence of a unique grape variety

Our Selected Harvest. Sango is the result of the hard work of generations of the local viticultures who have made possible to express the character of our land throughout a wine, in which the soul of Tinta de Toro is revealed with a unique intensity, power and minerality.

Vintage 2016

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

Vineyard and soils

Selection of our best old vines plots, over 80 years old, planted manually and on "pie franco" (phylloxera-free vines) in very poor soils, with high percentages of surface sand. These lands, humble and difficult to cultivate, express the deepest notes of the variety that shows the Tinta de Toro's unique intensity.

Winemaking and aging

Harvest selected by plots located between San Román de Hornija and Morales de Toro, achieving that only the smallest, the most concentrated and the highest quality grapes take part of this wine.

Long macerations and fermentations, at a controlled temperatura, allow the extraction of all the aroma of the variety during a slow and meticulous winemaking process.

Aging for a minimum of 18 months in exclusive new French oak barrels that come from the prestigious Allier forest, with a 225 liters capacity. Light toasted barrels are complemented by a slight percentage of highly toasted barrels, that provides the complexity and increases the mineral notes.

Bottled in February 2019 (3.710 bottles of 0,75 liters).

Tasting Note

Garnet colour with ruby and cherry hints. High aromatic intensity, highlighting the characteristic mineral notes of our oldest vineyards, such a flint or wet stone. Ripe black fruits with a smoky and spicy background join and highlight the mineral notes in a wine of exceptional complexity. Broad and silky palate with a long finish and aromatic persistence.

The temperatures contrast during the ripeness together with a thoughtful winemaking and slow aging process have culminated in the mineral expression of the Tinta de Toro vintage 2016.

