

EL BOS

TINTA DE TORO ROBLE 2019



Technical data

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| Appellation | D.O. Toro |
| Winemaker | Martín Padín |
| Vineyards | A soft rolling landscape of sandy-textured soil, excellent drainage conditions and less than 400mm of rain per annum. The winery solely accepts grapes from the 1,000 hectares belonging to its members with over a quarter coming from vines of more than 60 years of age. |
| Varietals | 100% Tinta de Toro |
| Winery | Founded in 1974, Covitro is a frontrunner in the Toro region. It owns over 50% of the oldest vines in the DO. Equipped with the latest technology, its facilities are IFS and BRC certified. |
| Winemaking | After being hand-harvested, the grapes are destemmed and crushed. Fermentation takes place in concrete tanks between 18-24°C over 25-30 days. Micro-oxygenation and MLF in concrete tanks. Four months ageing in French and American oak. 3-4 months bottle ageing before release. |

Winemaker's notes

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| 👁 | Colour | Dark ruby colour with a violet rim, clean and bright. |
| 👃 | Nose | Deep, intense ripe fruit and toasted aromas. |
| 👄 | Palate | Ripe, red fruit with well-integrated oak. Long, smooth finish. |

Analysis

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| Alcohol | 14% volume |
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Awards



Gold – Gilbert & Gaillard International Challenge – 2020 (2018 vintage)



Silver – AWC Vienna – 2020 (2018 vintage)