

EL BOS




TINTA DE TORO ROBLE 2020



Technical data

| | |
|-------------|--|
| 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, Covitoro 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

| | |
|--|--|
|  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

| | |
|---------|------------|
| Alcohol | 14% volume |
|---------|------------|

Awards



Gold – Berliner Wein Trophy 2022



Gold- Gilbert & Gaillard International Challenge 2022



89 points – James Suckling 2022