

EL BOS




TINTA DE TORO ROBLE 2021



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 (2020 vintage)



Gold- Gilbert & Gaillard International Challenge 2022 (2020 vintage)



89 points – James Suckling 2022 (2020 vintage)