Sangre de Toro

RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

DO: Rioja

Grape variety: Tempranillo

Date grapes picked: End of September and begining of October

Winemaking:

Number of days of skin contact: 10-12 days
Type of fermentation: In stainless steel under controlled temperature
Length of alcoholic fermentation: 1 week aproximatelly
Fermentation temperature: 22-24ºC

Technical data:

Alcohol level: 14% vol.
pH: 3.79
Total acidity: 4.4 g/L (tartaric a.)
Residual sugar: <0.5 g/L
Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next:
2-3 years

Available formats:
75 cl

Tasting notes:
Ruby red with medium depth of color. The nose offers pronounced fruit aromas, revealing notes of redcurrant and blackberry with floral undertones. Fresh on entry, with good length and persistence on the palate, culminating in a smooth, exuberant finish.

Serving suggestions:
Pairs perfectly with roasted meat, especially lamb, as well as roasted veggies and almost any kind of tomato-sauce-based dish. Wonderful with Ibérico cured meats and sausages. Serve at 14–16°C.

Awards:
· 89 points, JamesSuckling.com 2022 (Hong Kong)

Story:
Made from carefully selected vineyards, this iconic wine has stayed true to its incomparable personality since the first vintage in 1954.