

Utiel-Requena D.O.

TORO LOCO BARRICAS 2022



GRAPE VARIETIES

70% Bobal, 30% Merlot

VINEYARDS

Located at an elevation ranging from 600 to 900 meters above sea level, this region boasts a unique combination of factors that contribute to the creation of exceptional wines. The Mediterranean breezes coupled with the varying altitudes and wide diurnal temperature range, create an idyllic setting for vine growth. Warm days and cool nights produce a slow ripening of our grapes, good aroma concentration and complete polyphenols maturation.

VINIFICATION

This blend is made with Bobal, our indigenous variety here in Utiel-Requena, and the well-known Merlot. Grapes are machine and hand-picked then carried to the winery. Here each variety is fermented separately during 7 days, with extraction realised with pumping over and punch down, followed by malolactic fermentation (4 days). Merlot is then aged in oak barrels for structure when Bobal is aged in concrete tanks. Finally, a subtil blend is elaborate by our winemakers.

TASTING NOTES

Deep cherry colour. Aromas of black cherry, raspberry with violet and chocolate notes enhanced by a light vanilla toastiness. Full bodied and fruity with well rounded tannins.

FOOD PAIRING

Our TORO LOCO® Bobal Merlot is the perfect companion for tapas or a spaghetti and meatball dish.

AGEING

Aged 4 months before blending in American oak barrels (60% new) for the Merlot.

