

Utiel-Requena D.O.

TORO LOCO HERMANITO RED 2023



GRAPE VARIETIES

50% Tempranillo, 50% Bobal

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

We select grapes that have reached phenolic and aromatic maturity but are still technologically under-ripe in order to have a low alcohol content. After both manual and mechanical harvesting, grapes are vated in stainless steel tanks. Then alcoholic fermentation takes place during one week with controlled temperature (24°), and extraction monitored by daily tasting. A short maceration length for 3 days after fermentation. Then skins and wine are separated by soft pressing. The malolactic fermentation will follow for 10 days.

TASTING NOTES

Light, fresh and full of juicy cherry aromas.

FOOD PAIRING

TORO LOCO® Hermanito can be enjoyed on its own, it's just perfect on a sunny day, even slightly chilled. Light meat dishes will harmonise as well to perfection with this fresh wine. Tapas, pizza and lasagna are also good companions.

ALCOHOL CONTENT

10%

