

Utiel-Requena D.O.

TORO LOCO RED 2023



GRAPE VARIETIES

60% Tempranillo, 40% 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

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

Fresh and juicy, with aromas of strawberries and fleshy cherries. Velvety soft tannins and elegant length.

FOOD PAIRING

TORO LOCO® Superior will pair well with red meat such as beef. It can also accompany a roast chicken.

