

Utiel-Requena D.O.

# TORO LOCO RESERVA 2020



## GRAPE VARIETIES

60% Bobal, 25% Tempranillo, 10% Cabernet Sauvignon, 5% Syrah

## 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

Fermentation in stainless steel vats with controlled temperature (< 25°C), maceration on skin during 8 - 10 days followed by monitored malolactic fermentation.

## TASTING NOTES

Attractive ripe fruit notes: plum, dark cherry coupled with hints of vanilla. A delightful balanced wine with velvety tannins and great complexity.

## FOOD PAIRING

Toro Loco Reserva will pair well with tapas or Italian sausage. This wine is amazing with a civet (traditional Spanish stew).

## AGEING

Aged for 3 years including 1 year minimum in American oak barrels.

