

AMERICO

ROBLE



Production: 5080 bottles

Vol/Alc: 14,5 %

Varietal: 100% Tinta de Toro. Toro Appellation.

Serving temperature: Serve between 14° to 16° C

Tasting Notes: High layer of intense red with violet edges. Notes of wild berries, aromas of vanilla and subtle spices, lactic, glyceric, round, creamy and sweet. Persistent and structured with integration of its aging in barrels. Americo is an elegant, structured and universal wine.

Harvesting: Integral and environmentally friendly agriculture. Grapes come from free-standing vines that are between 25-80 years old. Vines are from dry-farmed vineyards, in traditional low vine plantation system. Soil is mostly clay-silt-sand with high content of gravel and low yield of 4500-5000 kg per hectare. Grapes are selected according to the vineyard of greater maturation. Grapes are hand-picked and placed in boxes of 20 kg.

Elaboration: Traditional with fermentations no higher than 25° temperature, maceration and fermentation in stainless steel tanks, aging in Spanish and American oak barrels. Clarified with plant protein, allergen-free, mildly cold stabilized and tangential filtering.

Aging: Minimum of 7 months in Spanish oak barrels 40% (Quercus pyrenaica) and American oak 60%.

Gastronomy: Pairs well with semi-cured and cured cheeses, cold meats, white and red meats, roasts, stews and game dishes.

Presentation: In Bordeaux bottle where it ages before going to market, and in vertical boxes of 6 or 12 bottles.

Label: Work of the artist from Toro, Carlos Adeva, about the trips of “La Pinta” transporting Toro wines in his cellar, on the routes mapped by Amerigo Vespucci, who in Toro, meeting place of the “Junta de navegantes” in 1505 King Ferdinand “The Catholic” grants the Castilian citizenship.

