D.O. Toro

Sentero Red

Sentero is a wine name inspired by two Spanish terms: “Sendero”, which could be translated into Italian as “Sentiero”, and “Sentimiento” (Feeling). Its label intends to convey the feeling of flowing along the vast vineyard landscapes in Morales de Toro while handpicking their yearly crop. The definite play of words came from an inspiring journey through Italy.
This wine is made out of grapes that have been handpicked by the end of September from 30 to 40-year-old vines.

Region

Brimming with tradition, Toro D.O. is an exciting wine region nestled in the heart of Castile and León, in the northern Spanish province of Zamora. This D.O. is next door to Rueda’s territory, and not far from Ribera del Duero and Rioja’s. It is one of Spain’s best kept secrets. Its wines inherit a long history, dating back to Roman settlements. In the middle ages, the wines enjoyed Royal privileges that allowed them to be exclusively sold in towns and cities. Even Christopher Columbus is said to have taken the wines of Toro on his expeditions to America. Toro qualified for the Denominación de Origen status in 1987. With its ancient vines, it is certainly one of Spain´s most promising regions for the production of red wines of impressive quality.

VARIETY **Tempranillo (Tinta de Toro)**	STYLE **Still Wine**
ALCOHOL GRADUATION **14%**	SERVING TEMPERATURE **Best served at 16 and 18ºC.**

Tasting Notes

Deep cherry red with violet tones. Fruity and intense on the nose with hints of ripe fruit (strawberry, raspberry, redcurrants) and liquorice. Well balanced, fleshy, persistent, elegant and lively on the palate, with a long and pleasant finish.

Food Pairing

An ideal wine to enjoy with a wide variety of dishes (starters, meats, cold meats, rice, pizza or pasta).

Technical Information

The grapes are carefully selected and lightly crushed and cooled to allow for a period of maceration where the juice and the skins are in contact. Fermentation then begins and the must is held at a controlled temperature between 22-24 ° C. A process of micro-oxygenation is performed in order to get maximum fruitiness and polished tannins in the finished wine.

Awards

GOLD
2020 Mundus Vini: Sentero 2019
2019 Mundial del Tempranillo: Sentero 2018
2019 Berliner Wein Trophy: Sentero 2018
2019 90 puntos Ultimate Wine Challenge: Sentero 2018
2018 Concurso Mundial del Tempranillo: Sentero 2017