D.O. Toro

Sentero Roble

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.

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. We recommend that this wine is decanted first for at least half an hour before serving.**

Tasting Notes

Deep cherry red in colour with garnet tones. Powerful and elegant on the nose with red fruit and vanilla aromas. Elegant, fleshy, savoury and well balanced on the palate, with great harmony, polished tannins and a long finish.

Food Pairing

A perfect partner for all kinds of red and white meats, game, stews and cheeses.

Technical Information

Grapes are harvest by hand in late September; carefully selected to produce a fresh and fruity wine. The must undergoes a cold maceration, followed by fermentation at a controlled temperature between 24-26ºC. The subsequent malolactic fermentation ensures the maximum aromatic potential is reached with notes of vanilla and fruit. Once vinification is complete, the wine is matured for 3 months in new American oak barrels.

Awards

GOLD
2023 Bacchus: Sentero Roble 2022
2023 Berliner Wein Thropy: Sentero Roble 2021