

D.O. Toro

Sentero Expresion

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..
This wine is made out of grapes that have been handpicked by the end of September from 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 **14.5%**	SERVING TEMPERATURE **Decanting is recommended. Best served at 16-18ºC**

Tasting Notes

A wine with a characteristic dark garnet colour with orange rims. On the nose: It carries aromas of ripe red fruits, new wood and toasted notes. Touches of vanilla, and spices with truffle praline, citrus fruits, cocoa and eucalyptus. Well balanced and pleasant on the palate, there are further hints of new wood and nuts. It has a long finish.

Food Pairing

This is an ideal wine to enjoy at special occasions. A perfect accompaniment to the best roasted meats or powerful starters like garlic or onion soup.

Technical Information

Grapes are hand harvested and sorted at the winery to ensure that each grape is perfectly ripened and that the tailored wine making techniques can then create the best possible wine. Wine is then transferred to oak barrels where malolatic fermentation takes place. The result is pure “harmony”.

Awards

GOLD
2023 Concurso de Vinos Casino de Madrid: Sentero Expresión 2019
2023 Berliner Wein Trophy: Sentero Expresión 2019
SILVER
2023 Concurso Internacional de vinos de España (CINVE): Sentero Expresión 2019
2023 Sakura Wine Awards: Sentero Expresión 2018