

Caño Alta Expresion

D.O. Toro / Red



Caño Alta Expresion is made exclusively from the plots located in "La Pedrera" area. These plots have a very low average production per hectare, and the vineyards' average age is 70 years-old. The harvest is carried out by hand toward the end of September in optimal conditions of maturation. The grapes are transported to the winery in cases of up to 15 Kg. Grapes are chosen from vineyards with a small production of 2,500 Kilograms per Hectare.

GRAPE

100% Tempranillo

STYLE

Still wine

REGION

Brimming with tradition, D.O. Toro is an exciting wine region nestled in the heart of Castilla y León, in the province of Zamora, northern Spain. The appellation is next door to Rueda, and not far from Ribera del Duero and Rioja. It is one of Spain's best kept secrets. The wines have a long history, dating back to the 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 was classified as Denominación de Origen (D.O.) status in 1987. With its ancient vines, is certainly one of Spain's most promising regions for the production of red wines of impressive quality.

TASTING NOTES

A characteristic garnet colour, this wine is clean and bright. On the nose there are aromas of ripe red fruit, new wood and toasty notes. Traces of vanilla and spice appear, with touches of truffle, praline, citrus, cacao and eucalyptus. Well balanced and pleasant on the palate, there are hints of new wood and nuts. It has a long lasting finish.

FOOD PAIRING

This wine is ideal to enjoy on special occasions. This wine makes an excellent accompaniment to the best roasted meats or powerful starters.

ALCOHOL CONTENT

14°

BEST SERVED

Best served at 18 °C. We recommend that this wine is decanted for at least half an hour before serving.

TECHNICAL INFORMATION

The Tempranillo-Tinta de Toro grapes are carefully selected and then crushed immediately in order to preserve all their qualities. The wine undergoes a period of cold maceration at 10° C for 4 days. The fermentation is carried out at 28°C for a further 10 days. Finally, the wine is aged in American and French oak barrels for 12 months, and, in order to achieve its characteristic "bouquet", will remain in the bottle for 3 months.

ABOUT THIS WINE

Caño Alta Expresión 2012: Attractive drak fruits on the nose lead to a structured but supple palate. *International Wine Challenge 2015*

LATEST AWARDS

SILVER

2015 AWC Vienna Competition: Caño Alta Expresión 2012

BRONZE

2015 International Wine Challenge: Caño Alta Expresión 2012

COMMENDED

2015 Decanter World Wine Awards: Caño Alta Expresión 2012

GOLD

2014 Berliner Wein Trophy: Caño Alta Expresión 2011