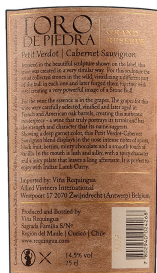




Toro de Piedra 2018 Viña Requiringua

Petit Verdot, Cabernet - Grand Reserve - 0.75L



SHORT DESCRIPTION

Appearance: Intense ruby red color. Intense nose of strawberry, forest, licorice and a faint animal quality. In mouth: Round and well-structured; vanilla, chocolate and licorice aromas in a long finish. AWARDS: Descorchados 90 points, Sommelier Wine Awards Bronze Medal

Climate:

Warm temperate climate with a Mediterranean rain regime, very cool springs, very warm summers and mild winters; large temperature differences and constant afternoon breezes from the coast.

Soil:

Dark brown soils are of alluvial origin, deep loam and sandy loam, subsoil rocky and gravelly.

Vinification:

Maceration: 20-25 days with cold pre-fermentative maceration for four days at under 10 degrees Celsius. Extraction: Traditional pumping-over and punching. Fermentation: Starts with active dry yeast (Bayanus); temperature 25 to 28 degrees Celsius. Aging: 12 months in French and American oak barrels.

TORO DE PIEDRA

This is Viña Requiringua's Grand Reserve range with great intensity, fruit and complexity. All the red wines are aged in American and French Oak barrels for over 12 months



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