

Sangre de Toro



TEMPRANILLO

Vintage: 2018

DO: La Mancha

 **Grape variety:** Tempranillo

Date grapes picked: From the first week of October

 **Winemaking:**

Number of days of skin contact: 8 days

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 7 days

Fermentation temperature: 22°C

Bottling month: March of 2019

 **Technical data:**


Alcohol level: 13.5% vol.

pH: 3.64

Total acidity: 4.7 g/L (tartaric a.)

Residual sugar: 0.5 g/L

Allergy advice: Contains sulfites

 **Stored under the right conditions, the wine will hold its potential for the next:**
2 years

 **Available formats:**
75 cl

 **Tasting notes:**

Dark cherry red with purple highlights. Fragrant and intense, with deep fruit notes (raspberry) against a licorice backdrop. A fine, velvety, warm palate with a touch of sweetness.

 **Serving suggestions:**

Wonderful with meat, and a perfect match for creamy cheeses. Serve at 14–15°C.



Story:

Made from carefully selected vineyards, this iconic wine has stayed true to its incomparable personality since the first vintage in 1954.



Weather conditions:

In La Mancha, the 2018 vintage saw a return to a regular growth season. The winter was colder than the previous year, the spring was cool and rainy, and the summer was relatively mild. These conditions favored gradual fruit maturation, which delayed the harvest, in some cases up to a month compared to the year before.