

Sangre de Toro



TEMPRANILLO

Vintage: 2021

DO: La Mancha



Grape variety: Tempranillo

Date grapes picked: From the 18th of September



Winemaking:

Number of days of skin contact: 8 days

Type of fermentation: In stainless Steel under controlled temperature

Length of alcoholic fermentation: 7 days

Fermentation temperature: 22°C

Bottling month: February of 2022



Technical data:

Alcohol level: 14% vol.

pH: 3.59

Total acidity: 5 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:

Picota cherry colour, with purple glints. Intense nose of red and black fruits (blackberry and raspberry) with a subtle underlying liquorice note. Luscious, fine, and persistent on the palate.



Serving suggestions:

Excellent with meat and tomato-sauce-based dishes. It is also a perfect match for creamy cheeses, pizza and pasta with red sauces. 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:

2021 was characterized by a rainy winter and a dry spring, and the ripening period was also very dry. It was a normal year in terms of temperatures, with a summer where few days were extremely hot, although there was the odd heatwave. The vintage was slightly earlier due to the heatwave, which sped up the harvest for the Tempranillo variety. Given the scarcity of rain during a large part of the year, the health status of the vineyard was good.