

Dehesa Gago



Telmo Rodriguez



Toro DO



GRAPE VARIETY

100% Tempranillo.

ALCOHOL %

14.5%

TERROIR

Age: More than 50 years old.

Soil: Sandstone, gravel and sandy loam texture.

Altitude (m): 600.

Low density vineyards, exclusively bush vines.

Manual harvest in small boxes.

VINIFICATION

Native yeasts, fermentation and aging for 6 months in stainless steel tanks.

AGING

6 months in stainless steel tanks.

PAIRING

As great food wine, this wine comes into its own when served with beef, lamb or mature cheeses.

LOGISTICS

12 pack | 31,5 cm x 23,5 cm x 30 cm | 16 Kg

VMF | 60 cs 12 | 960 Kg | 175 cm

TASTING NOTES

It's a low acidity, juicy tempranillo with a leafy nose that provides freshness. There are notes of blueberries, blackcurrants and licorice. The palate has some grainy tannins and good balance. This is an easy, accessible Toro.

