MISA & CUVÉE

DEHESA GAGO

TELMO RODRIGUEZ



COUNTRY Spain



APPELLATION
Toro DO

GRAPE VARIETY
100% Tempranillo.

ALC. % 14.5%

VINEYARDS
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.
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ELABORATION

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

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.

RATINGS

•91 **Robert Parker (WA)** , vntg 2024

LOGISTICS

12 PACK	VMF	EUROPALLET
31,5 x 23,5 x 30 cm | 16 Kg	60 cs 12	60 cs 12