MISA & CUVÉE

GAGO

TELMO RODRIGUEZ



COUNTRY Spain



APPELLATION
Toro DO

GRAPE VARIETY
90-95% Tempranillo and 10-5% Albillo Mayor

ALC. % 14.5%

VINEYARDS
Age: More than 70 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

Fermented in wooden and stainless steel tanks of 6.000kg. Aged for 14 months (80% in Foudres, 20% in barrels)

PAIRING

Any kind of cured meats, as well as with soups, stews, poultry, rice or cheeses.

TASTING NOTES

The wine is juicy, round and full-bodied, with abundant, slightly grainy tannins. The tannins are surprisingly elegant, and there's none of that rusticity often associated with Toro.

RATINGS

- **92 Robert Parker (WA)** , vntg 2022, 2019, 2017
- **93 Robert Parker (WA)** , vntg 2021
- **92+ Robert Parker (WA)** , vntg 2020

LOGISTICS

12 PACK	VMF
32,8 x 24,4 x 30,4 cm | 16,5 Kg	60 cs 12 | 990 Kg | 40*40*48