MISA & CUVÉE

PAGO LA JARA

TELMO RODRIGUEZ



COUNTRY Spain



APPELLATION
Toro DO

GRAPE VARIETY
100% Tempranillo.

ALC. % 14.5%

VINEYARDS
Age: More than 80 years old.
Soil: Sandy loam.
Altitude (m): 700.
Traditional viticulture.
Manual harvest in small boxes.
Traditional viticulture. Manual harvest in small boxes.

ELABORATION

The grapes, not completely de-stemmed, ferment with indigenous yeasts in wooden vats of 3,000kg capacity. Gentle aging for 15-18 months in 225L barrels and 1,500L foudres.

PAIRING

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

TASTING NOTES

There is great finesse here, ripeness without excess, power and concentration but with balance. It has a vibrant palate with rich flavors and fine-grained tannins. It's a Toro with clout and poise.

RATINGS

- **97 Robert Parker (WA)** , vntg 2021
- **95 Robert Parker (WA)** , vntg 2020
- **96 Robert Parker (WA)** , vntg 2019, 2018

LOGISTICS

6 PACK	VMF	EUROPALLET
33,7 x 28 x 19,1 cm | 10,	66 cs 6	66 cs 6