

Bodegas Vatan

*Triton Tinta de Toro*



Vineyards Location: Villafranca, Villabuena, Toro, Morales de Toro, Villaester

Winemaking: Sorting is followed by destemming without crushing. The whole berries are transferred to 5,000L open top stainless-steel and polymer vats. Fermentation is started with a pied de cuve, and maceration lasts between six and eight days, no more. The wine is pressed in a vertical basket & pneumatic press for eight to twelve hours and is transferred immediately to second through fourth use barriques.

Aging: The primary fermentation finishes in barrique and malolactic starts spontaneously. The wine rests in barrel for 12 months.

Grape varieties : 100% Tinta de Toro

Press Notes

Vineyard age : Oldest vines planted in 1900, youngest planted in 1970, average vine planted in 1933 or 79 years old

AG Vinous

2022

92 points

Soil : Sandy loam of sedimentary origins dated back to the end of the Cretaceous period. These are the oldest soils in the Spanish Duero River valley. Many of the soils have an important component of iron. Two to three meters below the surface, there is a 25 cm thick layer of red clay. Due to these sandy soils, Toro was the only continental Spanish DO to completely resist phylloxera. Bodegas Ordóñez exclusively works with ungrafted vineyards, as a result.

Tasting notes :

Triton Tinta de Toro is a youthful expression of the oldest clone of Tempranillo in Spain - indigenous to the only Spanish D.O. that resisted phylloxera.

