Banville
Wine Merchants

Teso La Monja

Romanico Toro

Vineyards: Ungrafted and grafted vineyards planted on high density trellises in the vineyards of Valdefinjas and Toro

Winemaking: Rigorous sorting at the winery. The clusters are fully destemmed, and the whole berries ferment (inoculated with yeast cultured from their vineyards and cellar) in 15,000L stainless steel tanks with temperature control. Malolactic fermentation in tank and in neutral French barrique.

Aging: 6-8 months in neutral French barrique

Grape varieties : 100% Tinta de Toro

Vineyard age : Planted in 1990-2010

Soil : When Teso la Monja was founded, the Eguren brothers sought out northern facing vineyard sites with Toro's characteristic sandy soils. but with a higher percentage of clay and "canto rodado" or galets on the surface to mediate the diurnal shift that Toro that is characteristic to these high altitude sites in the Duero valley. These sites typically achieve phenolic ripeness at least two weeks earlier than sites planted on pure sand.

Organic

Press Notes

Robert Parker Wine Advocate

2024 92 points