

Bodegas Vatan

Vatan Tinta de Toro

Winemaking: Rigorous sorting is followed by gentle destemming. The whole berries are transferred to 3,000L stainless-steel temperature-controlled open vats. Fermentation starts with a pied de cuve, and maceration lasts between six and eight days. Gentle press in a vertical basket press for eight hours. Primary fermentation finishes and malolactic begins spontaneously in 20% new, 80% used Bordelaise and Burgundian barrique.

Grape varieties 100% Tinta de Toro

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. Two-three meters below the surface, there is a 10-inch-thick layer of red clay. Due to these sandy soils, Toro was the only continental Spanish DO to resist phylloxera completely.

Tasting notes

On the 2021 vintage: "Fragrant on the nose, with violet and rooibos tea notes. The palate offers a pure beam of cassis and black raspberry fruit, with rich flavors of espresso, milled pepper and smoked paprika. A well-tailored version, integrating sculpted, limber tannins and a mineral-laced underpinning that echoes on the finish." -Alison Napjus (6.20.25, Wine Spectator)



Banville
Wine Merchants

www.banvillewine.com

Bodegas Vatan

Vatan Tinta de Toro

Winemaking: Rigorous sorting is followed by gentle destemming. The whole berries are transferred to 3,000L stainless-steel temperature-controlled open vats. Fermentation starts with a pied de cuve, and maceration lasts between six and eight days. Gentle press in a vertical basket press for eight hours. Primary fermentation finishes and malolactic begins spontaneously in 20% new, 80% used Bordelaise and Burgundian barrique.

Grape varieties 100% Tinta de Toro

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. Two-three meters below the surface, there is a 10-inch-thick



Bodegas Vatan

Vatan Tinta de Toro

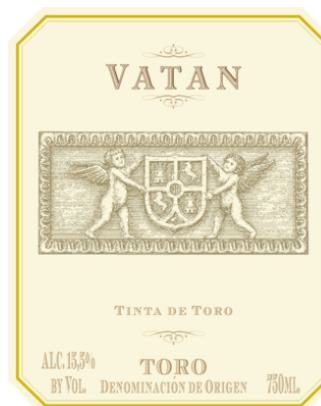
Winemaking: Rigorous sorting is followed by gentle destemming. The whole berries are transferred to 3,000L stainless-steel temperature-controlled open vats. Fermentation starts with a pied de cuve, and maceration lasts between six and eight days. Gentle press in a vertical basket press for eight hours. Primary fermentation finishes and malolactic begins spontaneously in 20% new, 80% used Bordelaise and Burgundian barrique.

Grape varieties 100% Tinta de Toro

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. Two-three meters below the surface, there is a 10-inch-thick layer of red clay. Due to these sandy soils, Toro was the only continental Spanish DO to resist phylloxera completely.

Tasting notes

On the 2021 vintage: "Fragrant on the nose, with violet and rooibos tea notes. The palate offers a pure beam of cassis and black raspberry fruit, with rich flavors of espresso, milled pepper and smoked paprika. A well-tailored version, integrating sculpted, limber tannins and a mineral-laced underpinning that echoes on the finish." -Alison Napjus (6.20.25, Wine Spectator)



Banville
Wine Merchants

www.banvillewine.com

Bodegas Vatan

Vatan Tinta de Toro

Winemaking: Rigorous sorting is followed by gentle destemming. The whole berries are transferred to 3,000L stainless-steel temperature-controlled open vats. Fermentation starts with a pied de cuve, and maceration lasts between six and eight days. Gentle press in a vertical basket press for eight hours. Primary fermentation finishes and malolactic begins spontaneously in 20% new, 80% used Bordelaise and Burgundian barrique.

Grape varieties 100% Tinta de Toro

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. Two-three meters below the surface, there is a 10-inch-thick

