

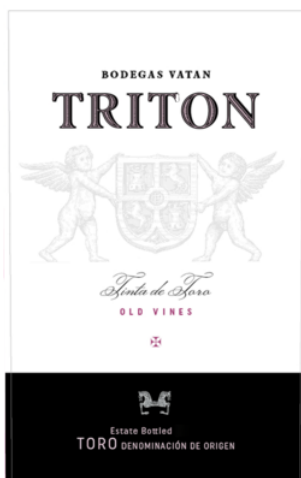
Bodegas Vatan

Triton Tinta de Toro

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.

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. 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.

Banville

Wine Merchants

www.banvillewine.com

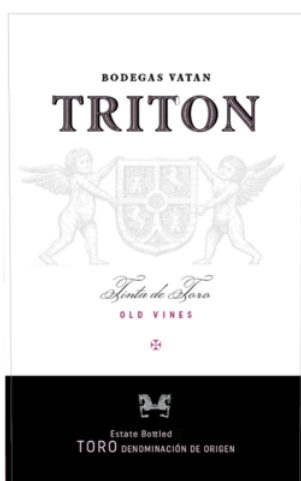
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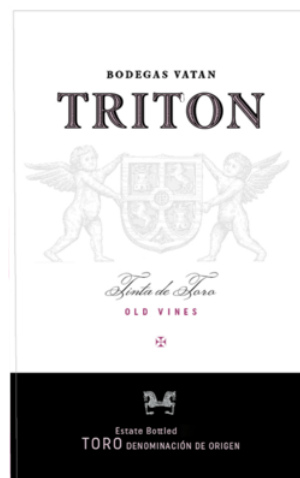
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