

Alvar De Dios

VINO DE MESA

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Grape

Tinta de Toro, Garnacha.

Region

Toro

Winemaker

Alvar de Dios Hernández

Winery

Alvar de Dios

Vineyard & Viticulture

In this continental climate, Alvar's vineyards are located in the very south of the DO Toro, in the area called Paramos de la Gaureña. All grapes come from the 3 villages that belong to that district: El Pego, Venialbo and Sanzoles. Alvar works in organic viticulture. The average altitude here is 750m and the soil is sandy and pebbly with fossils. Tinta de Toro 90% Garnacha 10%. 50% of the vines are older than 80 years allowing for the optimum maturation of grapes. The rest of vines are between 15-25 years old.

Winemaking

Harvest fully manual in cases. Alvar's intervention in the winery is minimal. Grapes are not destemmed and indigenous yeast starts the spontaneous fermentation. 75% of the fermentation process occurs in stainless steel tanks and the remaining 25% in 500 litre barrels. Malolactic fermentation occurs spontaneously. Then it is aged in large oak barrels for 8 months. Total Sulphites 40mg/l. No filtration, stabilisation or clarification.

Tasting notes

Tio Uco is loaded with black fruit, menthol and liquorice aromas. Mineral, long and pleasant aftertaste. Food friendly or enjoyable on its own.

Tio Uco 2016



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