



# Las Tierras de Javier Rodríguez El Teso Alto

*DO Toro*  
*100% Tinta de Toro*



**VINEYARD:** **Single vineyard** located in El Pego at 830 m altitude. It was planted in **1886** before the phylloxera attacked. Pebbly soils .

**WINEMAKING:** Grapes are **harvested** into cases and **selected** in the winery. They are protected with dry ice before being transferred to wooden barrels, where fermentation takes place. The juice remains then with its skins for approx. 30 days. **After pressing** it is transferred to 225, 300 and 500 liter new oak barrels, where malolactic fermentation runs.

The **whole winter** the wine maintains its lees, in **spring** it is transferred to new and 2 year-old casks, there the wine keeps aging for **three years**. The casks are made of 80% french and 20% american oak.

## TASTING:

**Las Tierras de Javier Rodríguez El Teso Alto** shows a really dark layer with ruby hints on the top. Black ripe fruit with nuances of fruit compote and a strong minerality on the nose. On the palate these tastes are more forceful due to the body and the juicy tannins. Long aftertaste and minerality.

## PAIRING:

