

Liberalia Cero 2005 DO Toro

100% TINTA DE TORO VARIETY WINE, fermented in American oak casks. 30-year old vineyards.

ANALYSIS

Volume: 13.8%

Total acidity: 4.7 g/l.

Volatile acidity: 0.5 g/l.

IPT: 61.

Anthocyanins: 340.

Dry extract: 27.9 g/l.

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PH: 3.76

Glycerine: 8.7.

TASTING

We carry out a careful and laborious fermentation in American oak casks in which malolactic fermentation also takes place. The result on the nose is that of perfectly combined aromas of ripe fruits of the forest (mulberry, blackberry, redcurrant and blackcurrant) with attractive hints of the wood (roast spices and minerals): a perfectly balanced symphony.

In the mouth, it is powerful but smooth, with its elements harmoniously put together. It is persistent with a perfect level of acidity and offers elegant and polished youth.

OTHER

This winemaking method allows the wine to improve in the bottle for a few months and keeps it fit for consumption for over two years.



Praise for the 2004 Vintage

“Also an excellent bargain, the 2004 Cero (from 30 year old vines) was barrel-fermented and bottled immediately after it finished malolactic fermentation. It is a flamboyant modern-styled Toro that comes across as a less concentrated version of the famed Pomerol Le Pin. Smoky espresso characteristics intermixed with black cherries, berries and pain grillé emerge from this sleek, fleshy, succulent red. Enjoy this pure exuberant crowd pleaser during its first several years of life.” - 89 points Robert Parker The Wine Advocate 6-30-05 issue 159

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