

## Liberalia Tres 2004 DO Toro

100% TINTA DE TORO VARIETY WINE, four months aging in French and American oak casks. 60-year old vineyards.

### ANALYSIS

Volume: 13.7%  
Total acidity: 4.9 g/l.  
Volatile acidity: 0.54 g/l,  
Dry extract: 27.4 g/l.  
Anthocyanins: 340.  
PH: 3.76  
Glycerine: 8.7.

### TASTING

This wine is the result of a careful winemaking process involving the grapes from our old vineyards, where the vines are grown goblet-style. Our LIBERALIA TRES wine undergoes a process of aging in Bordeaux casks, which reaffirms its personality. In this way, we achieve an intense, clean cherry colour that is lively and brilliant with a multitude of undertones that are blue, indigo, red, violet, purple and mauve, bringing the glass to life from the very first moment. On the nose, it is clean, refined and distinguished. It has a subtle background of wood (vanilla, cinnamon and roasts) which leads to an outstanding body of fruit, with blackberry, raspberry and a light hint of licorice, which is very big and powerful. In the mouth, it is smooth and long, with a broad range of flavours and sensations. It is full of taste, well balanced in its acidity, and has a tannic hint that provides consistency.

### OTHER

Its aging in the wood allows this wine to improve in the bottle, polishing away any slight edges that may appear as a result of its exultant youth, with adequate conditions for consumption in a period of 6 years. It is recommended with red meats, mature cheese and soups.



*"A terrific value, the outstanding 2004 Tres is a 100% Tinta de Toro (30-60 year old Tempranillo) aged in American and French oak for four months prior to bottling. An explosively rich effort, it offers up a concoction of blueberries, raspberries, cherries, licorice, scorched earth, and plums. With an unctuous texture, great fruit, tremendous purity as well as length, it will provide a mouthful of delicious wine over the next 1-3 years."*  
-90 points **Robert Parker** *The Wine Advocate* 6-30-05 issue 159