

VIÑALCASTA RESERVA 2001 D.O. TORO, SPAIN

Blend : 100% TINTA TORO (TEMPRANILLO)
Source (Procedencia/nombre de viña): PAGO DE LOS QUIÑONES
Yield (Rendimiento kg/hct): 3.500 Kg/ hct (1.5 TONS/ACRE)
Harvest: BY HAND – OCTOBER 2001
5 KG. BOXES

Wine Making:

Pumpover/cap punch down : 2 DAILY PUNCHDOWNS
Length of maceration : 25 DAYS
Clarification : YES -- EGG WHITES
Stabilization: YES
Filtration: LIGHT WITH FILTER OF 0.65 MICROS

Barrel Aging:

Type of oak: 100% AMERICAN
Age of barrels (edad de los barriques): NEW
Size of Barrels (talle de los barriques): 225 LITRES
Time in Barrel (Duración en barrique): 18 MONTHS

Date of Bottling (Fecha de embotellado): June 15, 2004

Production: (Cuantos botellas): 40.000 BOTTLES (3330 CASES)

Lab Analysis at time of Bottling

Alcohol Percentage: 13,5% VOL
pH: 3,68
Free Sulpher: (mg/ltr): 31
Total Sulpher: (mg/ltr): 78
Total acidity (gr/ltr of tartaric acid): 4,1
Glycerine (gr/ltr): 7,7
Sugar (gr/ltr): 1,6



Produced from 100% Tinta de Toro, Viñalcasta Reserva is sourced from select bunches from the finest low-yielding vineyard parcels (under 1.5 tons per acre). After hand harvesting, destemming and a gentle crush, the wine undergoes a long maceration of 25 days and temperature-controlled fermentation with daily cap punch-downs. Following 18 months in new American barriques, the wine is racked and aged for another 12 months in bottle. Viñalcasta Reserva shows a dark cherry color in the glass with brick red edging. Full bodied, velvety and sumptuous on the palate, flavors of dark, sweet cherries, cassis and smoky licorice balance effortlessly with the oak, acidity and tannins. Viñalcasta Reserva reveals the epitome of what the Toro region is capable of producing.

Viñalcasta "Reserva", DO Toro 2000

Wine Spectator

***The Wine Spectator** – "This solid red shows the meaty, plum and prune notes typical of traditional Toro. Maturity has smoothed the tannis, but they're still powerful, supporting the rather austere, earthy flavors. Impressive, but unyielding. Drink now through 2010."*

89 pts. Aug. 31, 2005 (2005 highest rated Toro wine under \$20)

Viñalcasta "Reserva", DO Toro 1999

***Tastings.com** – "Brilliant ruby red hue. Cherry, carnation and thyme aromas. Medium-bodied, this has ripe fruit, attractive spice, lively acidity and a light herbal finish." – 88 pts.* Sept, 2005

please visit us at VinLozanoImports.com