

### **Tasting notes**

D.O. TORO

**BUCRANA TAU** 

**Colour**: Bright and clean, deep cherry red colour with ruby rim.

**Nose**: Expressive, fresh, complex and elegant. Clean and frank aromas of fruits such as plums and blackberries among others, with a soft background of toasted, spicy hints; peculiarly notes of coffee caramel and cigar box.

**Palate**: Good backbone and volume, at the same time silky, velvety and pleasant. Very lingering aftertaste that reminds us of the aromas perceived on the nose.

### Serving recommendations

Serve at 15-16°C

Food pairings: Red meats, cured cheeses, stews and casseroles, spicy foods and cocoa-based desserts.

# **BUCRANA TAU**

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VINEYARD (OWN PROPERTY)

Surface area of owned vineyard: 20 ha Area of production: Toro (Zamora)

Soil type: Sandy-clay

Average age of vines: 20 years

Density of plantation: 2,000 vines/ha

Yield: 4,000 kg/ha

Growing system: Bush vines

#### **VINIFICATION**

Harvesting: Hand-picked and selected

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 24-26°C Duration of fermentation: 10 -12 days Ageing time in barrel: 15 months

Type of barrels: French

Ageing time in bottle: At least 30 months

# **Analysis data**

Alcoholic degree: 14,5% Contains sulphites

## **Logistics data**

Bottle: Bordeaux Elite 75cl

Closure: Diam 3 Case: 3 bottles

Case measurements: 27 x 31 x 8,5 cm

Case weight: 5 kg

Palletisation: Euro pallet 80 x 120: 288 bottles

Number of cases per layer: 8

Number of layers: 12

Number of cases per pallet: 96 EAN code bottle: 8437001051441 EAN code case: 48437001051449

