

DEHESA GAGO

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COUNTRY	Spain
APPELLATION	Toro D.O.
GRAPE VARIETY	100% Tinta de Toro
AGE OF VINES	+ 50
FARMING	Traditional viticulture. Vineyards planted in low density, 100% bushvines. Manual harvest in boxes.
SOIL	Tertiary sandstone alternating with Quaternary gravel terraces. In general, soils with a sandy-loam texture and poor in organic matter.
ALTITUDE	600 metres
VINIFICATION	Native yeasts, fermentation and aging for 6 months in stainless steel tanks.
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ALCOHOL %	14,5%
PAIRING	As great food wine, this wine comes into its own when served with beef, lamb or mature cheeses.

TASTING NOTES

It's a low acidity, juicy Tempranillo with a leafy nose that provides freshness. There are notes of blueberries, blackcurrants and licorice. The palate has some grainy tannins and good balance. This is an easy, accessible Toro.