

GAGO

Telmo Rodríguez



COUNTRY

Spain

APPELLATION

Toro DO

GRAPE VARIETY

Tinta de Toro and Albillo Mayor

AGE OF VINES

70

FARMING

We chose the 21 best plots of our suppliers we work with since 1998. Old, low density vineyards, exclusively 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 m.

VINIFICATION

Fermented in wooden and stainless steel tanks of 6000kg.

AGING

Aged for 14 months (80% in Foudres, 20% in barrels)

ALCOHOL %

14,5%

PAIRING

Any kind of cured meats, as well as with soups, stews, poultry, rice or cheeses.

TASTING NOTES

The wine is juicy, round and full-bodied, with abundant, slightly grainy tannins.

The tannins are surprisingly elegant, and there's none of that rusticity often associated with Toro.

RATINGS

- 92 Robert Parker (Wine Advocate); vntg 2019, vntg 2017
- 93 Robert Parker (Wine Advocate); vntg 2016

