

PIPETA

Delvinoalagua



COUNTRY	Spain
APELATION	Toro DO
GRAPE VARIETY	Tempranillo
AGE OF VINES	+45
FARMING	Hand harvested. Exhaustive control of the vineyard during all year
SOIL	Sandy-clay soils
ALTITUDE	800 m.
VINIFICATION	Fermented 24 days at a controlled temperature in an inox tank of 22.500L. Malolactic fermentation during 2 months in tank. Natural decantation followed by other stay of 3 months.
AGING	Aged 6 months in French oak barrels, 6 months in bottle
ALCOHOL %	14.5 %
PAIRING	It is delicious for pairing with Beef Pot Roast with Creamy Gravy, Pork Tenderloin, Veal Breast with Dill Sauce, Lamb Stew with spring onions, Iberic Jamon, grilled Salmon

TASTING NOTES

Brilliant ruby with some interesting opaque purple lines. Smoky blue fruits and cherry compote aromas pick up a peppery nuance with air, along with vanilla and woodsmoke. Fleshy, spicy and and seamless offering sweet, concentrated black and blue fruit flavors and a touch of licorize and lavender very typical from these lands.

RATINGS

- 90 Robert Parker (Wine Advocate) vntg 2016



LOGISTICS

Shipper 12 bottles				VMF Pallet 70 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
12.6in	9.37in	12.2in	14.3Kg	39.37in	47.25in	66.93in	1050Kg