



OROT CRIANZA

D.O. TORO

Tasting notes

Colour: Garnet red with cherry hues. Medium-high layer.

Nose: Complex with black fruit and liquorice aromas well assembled with the toasted, balsamic and spicy notes from the wood.

Palate: Powerful and balanced with soft tannins and long and pleasant aftertaste.

Serving recommendations

Serve at 16-18°C

Food pairings: Sirloin cuts and grilled beef; roast suckling lamb, venison and stews.



Previous Vintages Awards:

- Silver Medal Mundus Vini 2019

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Technical data

Appellation: TORO
Grape variety: 100% TINTA DE TORO
Vintage: 2017

VINEYARD (OWN PROPERTY)

Surface area of owned vineyard: 20 ha (49 acres)
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: 12 months
Type of barrels: French and American
Ageing time in bottle: At least 12 months

Analysis data

Alcoholic degree: 14,5%

Logistics data

Bottle: Bordeaux Elite 75cl
Closure: Diam 3
Case: 6 bottles
Case measurements: 32 x 15.5 x 23 cm
Case weight: 7.5 kg
Palletisation: Euro pallet 80 x 120: 750 bottles
Number of cases per layer: 25
Number of layers: 5
Number of cases per pallet: 125
EAN code bottle: 8437001051052
EAN code case: 18437001051059

