

Sofros "P&M" 2015

Tinto D.O. Toro

Wine tasting

Cherry red, garnet edging, elegant nose with subtle aromas of black berries, lactic notes and spicy remembering.

In the mouth it is tasty and structured, with a pleasant taste sensation with a long and mature finish.

Technical sheet

- **Wine name and harvest year:** Sofros "P&M" 2015.
- **Designation of Origin:** D.O. Toro.
- **Technical Manager:** Ramiro Carbajo del Río.
- **Production:** 2.500 bottles.
- **Viticulture:** Made with tinta de toro grape from very gently cared vineyards of 5 hectares, located in a villaje called Morales de Toro in the territorial región of Zamora, at a 705 metres of altitude.
- **Soil:** sediments of sandstones, clays and limestones, with boulders on surface. Low content of organic material and an unbalanced on acidit and Ph.
- **Vineyard age:** 87 years.
- **Pruning system:** goblet.
- **Grape harvest:** 28th of September, on 15kgs boxes.
- **Grape variety:** Tinta de Toro.
- **Pre-fermentarion process:** Three days / 5 days.

Alcoholic Fermentation:

- Native yeasts action for 6 days, at 24°C reaching up to 30°C during some hours. (Malolactic fermentation).

Maturing in casks

- **Capacity:** 225 liters.
- **Moment of use:** they change every year and are used in our wine DO Ribera del Duero.
- **Type of oak:** french 100%.
- **Oak grain size:** very fine.
- **Roast:** medium.
- **Aging:** 28 months
- **Switches:** five.

Physical-chemical properties

- **Alcoholic strength by volume:** 15%.
- **Total acidity content:** 5,7 gr/l.
- **Residual sugar:** <2 g./l.
- **pH:** 3,4.
- **Without clarifying..**
- **No filtration.**