

LA PODA

Tinta de Toro



BODEGAS Y VIÑEDOS ANZIL

Bodegas y Viñedos Anzil, in the D.O. Toro is comprised of 90 hectares of Tinta de Toro vines that extend across the Guareña River Valley. Its wines stand out for the close link between the vineyards and the winemaking process.

ORIGIN	D.O. Toro
TYPE OF WINE AND VINTAGE	Red 2018
GRAPE VARIETY	100% Tempranillo
SERVING TEMPERATURE	12° - 14° C approx.
VINEYARDS	Grapes from own vineyards, old vines of more than 40 years of age.
WINEMAKING AND AGEING PROCESS	Cold maceration over four days to conserve the fruit and achieve greater colour extraction. Temperature-controlled fermentation. Ageing for 4 to 6 months in barrel, to give greater finesse to the wine and preserve the fruit.
STYLE OF WINE	The perfect wine for serving alongside barbecues, it is deliciously ripe, richly spicy, vibrant, direct and approachable.
FOOD PAIRINGS	It is the ideal red wine for sharing with friends, perfect as an aperitif, alongside tapas or a barbecue.



WINEMAKING WITH A GLOBAL OUTLOOK

Almudena Alberca MW heads up the winemaking team and is part of the current generation of Spanish oenologists with international vision.



TASTING NOTE



APPEARANCE

Deep ruby red.



NOSE

A combination of the complex aromas of bottle ageing, sweet spices and delicate toasted notes.



PALATE

Well-structured as well as being rounded, silky and complex with a long, delicious finish.