



**EUROPVIN**  
*Christopher Cannan*

# BODEGAS Y VIÑEDOS PINTIA (OWNED BY VEGA SICILIA) TORO

## FACT SHEET



### OWNER

The Vega Sicilia Group, which belongs to the Alvarez family, leading Spanish industrialists

### PRODUCTS

Toro D.O. (Tinto), Pintia

### SIZE OF THE VINEYARDS

96 hectares, half planted with mature vines, the other half planted since acquisition in 1997.

### LOCATION OF THE VINEYARDS

The magnificent new winery is located just outside the village of San Roman de Hornija, 50 km southwest of Valladolid in the Duero Valley. The altitude here is 500m above sea level. Vineyards are on gentle slopes at higher altitudes of up to 700m.

### SOIL

Sandy stony topsoil, with some layers of red clay, upon deep gravel.

### GRAPE VARIETIES

100% Tinta de Toro, the thick-skinned, full-bodied local clone of Tempranillo.

### AVERAGE AGE OF THE VINES

The mature vines are around 40 years old. The younger vines are now 14 years old.

### AVERAGE PRODUCTION

Around 200 000 bottles per year.

### VINIFICATION AND AGEING

Hand-picked grapes are carefully sorted on reception at the winery, and then stored in small plastic boxes in a purpose-built cold room. This room is kept at 3°C, and the grapes remain here for up to 2 days to stabilise their temperature. Then they are transported by conveyor belt to large (15 000 litre) wooden fermenting vats, where they are crushed literally above the vats. Temperatures are controlled, and extraction is by two gentle pumping overs per day. After one week of cuvaison, the wine goes into barrel - 100% new oak, 70% French, 30% American - for 12 months before bottling and 2 further years ageing in preparation for release.