

# Buil - D.O Toro



**Grape varieties:** 100% Tinta de Toro (Type of Tempranillo).

**Type of soil:** South-east facing terraces over the Duero River. Sandy with rocks on first horizon, clay on second.

**Origin:** A 50 years old vineyard, planted with 800 vines per hectare.

**Elaboration:** Long pre-fermentative maceration with skins at low temperatures, using dry ice. The alcoholic fermentation is controlled at 28 °C. Once fermentation is completed, the wine is aged in new French oak barrels where it does the malolactic fermentation on lees.

**Characteristics:** Highly concentrated dry red wine, with notable fruit aromas, full of nuances of fine wood and spices. In the mouth it is muscular with mature, firm and polished tannins that give a long finish.

**Alcoholic content:** Between 14% and 15% by vol.

**Recommendations:** Drink at temperatures between 16 °C and 18 °C and up to 15-20 years after elaboration.

**Pairing:** It combines well with hearty stews and sauces. Also beef, game and white meat. Exceptional with cured cheeses and fine hams. The most recommended cooking methods are stews, roasts and grilled and char-grilled meats.

## Awards:

- International Wine Report, December 2017: 92 Points, 2014 vintage.
- International Wine Report, April 2017: 91 Points, 2013 vintage.
- Wine Spectator, August 2016: 90 Points, 2013 vintage.
- Wine & Spirits 2014: 91 Points, 2009 vintage.
- Wine Spectator 2010: 91 Points, 2006 vintage.
- Wine & Spirits 2007: 91 Points, 2004 vintage.
- Wine & Spirits 2005: 89 Points, 2003 vintage.