



TES ⊕ LA M ⊕ NJA

VICTORINO -2015-

“Character, identity, expression of Tinta de Toro with elegance, freshness and complexity”.

Marcos Eguren

FINCA	Proprietary vineyards situated in Valdefinjas and Toro (Zamora) and Villabuena del Puente
VINEYARDS	Surface: 35Ha. Average Age: from 45 up to more than a 100 years old. Variety: Tinta de Toro (100%), ungrafted and pre phylloxeric. Type of training: Head-trained in goblet.
YIELD	Yield per hectare: 17,5 Hls/Ha. Soil amendments: Organic material
HARVEST	Harvest: Hand picked in boxes with rigorous selection of the fruit for optimum health and maturity. Date of Harvest: 12, 13, 18 y 22 de septiembre de 2015
VARIETY	Tinta de Toro (100%). Indigenous, perfectly adapted to the climate and soil.
WINE	VINIFICATION: Traditional method, 100% de-stemmed. 9 days in open French oak deposits with indigenous yeast selected from our own vineyards, traditional foot press with daily pump-overs. FERMENTATION: Fermented 9 days at 26-28 C° MACERATION: Extended maceration on skins for 21 days. MALOLACTIC FERMENTATION: In new French oak Bordelaise barrels AGEING: 20 months in new French oak Bordelaise Barrels.
WINEMAKER	Marcos Eguren

VINTAGE:

The month of October begins with high temperatures especially the minimum ones, with water reserves that in its total are in the month of September although in the middle of the month there are about 20 l / m², it is not until arrival the first week of November when low temperatures, normal for these dates, begin to fall, causing almost all the leaf and the plant begins to end the cycle.

The temperatures during the month of April vary around 9 °C / 21 °C so that budding and the first stages of growth develop slowly but smoothly.

From May 10 temperatures rise to 35 ° C so the vine grows quickly, preparing for a large size of flowering and not producing large growths that decrease fertility. The first flower symptoms appear around May 29, with a vegetative state slightly behind the average growth of the branch. The flower appears during the week of June 1 to 6, there is the blooming of most of the vineyard.

Precipitation occurs from August 22 to 30, which totals 15 l / m², fall with the vineyard around 12.5 °C / 13.5 ° C so that a rapid absorption of water occurs along with a stop at physiological maturity and an advance in the phenolic.

From September 8 temperatures rise and are from 9 °C to 34 °C. The harvest begins in a staggered way, starting with the area of Villabuena of the bridge in which the precipitations have been smaller.

