

# Toro Cartago

## Paraje del Pozo

### 2012

#### Cartago

A natural setting where meadows and pine forests predominate on the banks of the River Duero in the town of Castronuño.

#### El Pozo

A vineyard of 5 ha in a privileged area with un-grafted old vines of Tinta de Toro (45 years old). Located at an altitude of 700 meters, with traditional plantation density of 3x3m, of moderate ripening and alcohol content. We select the vines from the highest points to produce Cartago.

#### Vintage

Prolonged drought during the winter period with very little rainfall between October and March and absence of frosts. Well-distributed rain in April and May. Warm summer with little water reserves in the plants. Smooth end to ripening and low yields per hectare.

#### Viticulture

Very sandy soils with deep clay at -50 cm- and minimum levels of organic matter. Yields of 2,000 Kg per hectare.

#### Production process

Manual selection of grape varieties in boxes of 12 kg from the parcels of El Pozo (Tinta de Toro) and La Veintiuna (other varieties). Total destemming of the grapes and lightly crushed before initiating the alcoholic fermentation with native yeasts. Maceration of two weeks and subsequent blending.

#### Ageing

36 months in both new and used French oak.

#### Bottling

1,900 bottles, bottled December 2015.