

# Toro Cartago

Paraje del Pozo

2013

## El Pozo

A Privileged place located in Villaester and planted with old vines of Tinta de Toro of over 45 years old. For Cartago we select the grapes from the crest of a small hill at the highest point, starting at 700 meters altitude.

## Vintage

A magnificent year in Toro, with a late sprouting due to a cold and rainy spring. After a severe green pruning and a late veraison the grapes progressively reached impeccable maturity, with excellent acidity and moderate alcoholic degree.

## Viticulture

On very sandy soils with clay at around 50 cm deep and vines planted with their original rootstock, in a traditional framework of 3x3. Average yields of 2,000 kg per hectare.

## Production

The harvest of El Pozo took place on October 7 with a manual selection in the vineyard first. After a complete destemming, fermentation and maceration, with native yeasts, took place for 15 days with temperatures of up to 28 °C.

## Ageing

36 months in both new and used French oak barrels.

## Bottling

3,806 bottles and 103 magnums were bottled in December 2016.