

Toro Cartago

Paraje del Pozo

2014

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 vintage of impeccable phenolic maturity. After a dry winter and a frost-free spring, the uniform flowering ended in June. The summer was fresh until the month of September, which was warm and calm, ensuring a harvest with excellent harmony between alcohol and acidity.

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 2,500 kg per hectare.

Production

The harvest of El Pozo took place on September 17 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

30 months in both new and used French oak barrels.

Bottling

3,838 bottles and 201 magnums were bottled in July 2017.