

Toro Cartago

Paraje del Pozo

2016

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 fruitful vintage that started with a rainy and mild winter, with no frost. Spring, wet and cold, accompanied a rapid and fruitful flowering. The entry of a mass of warm and dry air at the end of August accelerated the veraison and enlivened the ripening until the harvest, which took place on habitual dates.

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.

Elaboration

The harvest of El Pozo was carried out on September 17 with a manual selection first in the vineyard. After complete de-stemming, fermentation and maceration took place with native yeasts for 15 days with temperatures up to 28° C.

Ageing

30 months in new and used French oak barrels.

Bottling

4,916 bottles and 214 magnum were bottled in June 2019.