

# Toro Cartago

Paraje del Pozo

2017

## 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 low yields and good concentration. It was one of the warmest and driest years on record, with one third of the average annual rainfall. Budbreak was 10 days early and flowering was rapid with low fruit set, resulting in limited yields. Temperatures remained high from the end of May until the harvest, the earliest to date, which benefited from stable weather and no rainfall.

## Viticulture

On very sandy soils with clay at around 50 cm deep and planted with ungrafted vines in a traditional 3x3 frame. Average yields are of 2,500 kg per hectare.

## Elaboration

The grapes of El Pozo were harvested on 4 September with an initial manual selection in the vineyard. After a complete destemming, fermentation and maceration, with native yeasts, lasting for 15 days with temperatures of up to 28°C.

## Ageing

30 months in new and used French oak barrels.

## Bottling

4,059 bottles and 123 magnums were bottled in July 2020.