

Toro Cartago Paraje del Pozo 2018

El Pozo

A privileged site located in Villaester and planted with old Tinta de Toro vines of over 50 years old. For Cartago, we select the grapes from a small crest of a hill at the highest point, at an altitude of 700 metres.

Vintage

A rainy and cool year. Budding was fast and flowering was uniform, with a high fruit set. The summer, stormy and with moderate maximum temperatures, allowed for progressive veraison and impeccable phenolic ripening. Clear and mild weather in September accompanied the harvest of EL Pozo, with juicy berries, generous fruit, finesse and concentration.

Viticulture

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

Winemaking

The El Pozo grapes were harvested on 18 September with an initial manual selection in the vineyard. After a complete destemming, fermentation, and maceration, with indigenous yeasts, lasting for 15 days with temperatures of up to 28°C.

Ageing

30 months in new and used French oak barrels.

Bottling

3,745 bottles and 150 magnums were bottled in July 2021.