

Toro Cartago

Paraje del Pozo

2019

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 year of mild temperatures and little rainfall. After a temperate and dry winter, spring continued without rain. The lack of water delayed sprouting until the end of April and limited the number of clusters from fruit set. In summer, the storms of July and August quenched the thirst of the vines. The grapes reached an extraordinary ripeness in a harvest of light bunches and lower yields.

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 19 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

3,584 bottles and 180 magnums were bottled in July 2022.