

TECHNICAL SHEET

TERMES 2022

COLOR

Intense cherry red with ruby reflections. Clean and bright.

AROMA

Black fruit, spicy background with hints of black pepper and clove. Notes of rosemary, cistus and black liquorice.

PALATE

Noble attack, ample, serious and balanced. Black fruits, light smoky background with hints of toffee, flint and cistus. Unctuous and pleasant, with a fresh and long finish.



FOOD PAIRING

Grilled octopus leg.
Beef stew with mushrooms.
Raspberry cheesecake.

HARVEST REPORT

After a dry winter, bud break was earlier than average. It was only at the end of spring that the heavy rains came, followed by a dry, hot summer. Good ripening and an early harvest made it possible to preserve the good acidity and character of these sensational grapes.

VINEYARD

Age — vines between 30 and 50 years.

Density and yield — 1100 vines/ha
2600 kg/ha.

Viticulture — Organic with dry farming.

Grape varietal — 100% Tinta de Toro.

Harvest — Exclusively by hand with rigorous cluster selection taking into account the perfect shape and the optimal ripeness of the grapes, between the 10th and 26th of September.

WINEMAKING

Elaboration — 100% destemmed.

Cold pre-fermentation maceration for 4 days.

Alcoholic fermentation in 7 days with daily pumping-overs.

Extended maceration on skins with soft pigeages.

Temperature control between 25°C and 26°C.

Malolactic fermentation in stainless steels tanks.

Ageing — 16 months in French oak 225L barrels.
20% new barrel, 80% second use. Racked every 4 months.

Service temperature — 16°C
Aging potential — Up to 15 years
Alcoholic content — 14,5%

