



## SOFROS P&M TINTO D.O. TORO

### WINE TASTING:

Surprises the coloring intensity after 28 months on new barrels. Bright flashes of violaceous tones confuses our eyes. Spicy fruits with some pipe tobacco, chocolate spicy point, mix of minerality and clay.

Powerful entrance, without disturbing. Sweet tannins and a little sharpened by acidity. Surprising finding the fruit in perfect harmony with the wood again. Very complex and full in mouth, final of fantasy and pleasure.

Due to its tannic charge and craftsmanship, the wine may present precipitation with the passing of time in the bottle.

**Oenologist:**  
Ramiro Carbajo Del Río

### WINERY:

We continue working in rented facilities, where we have our deposits, barrels and everything necessary to continue maintaining a craft and respectful production with the grape and wine, trying to emulate our ancestors.

### TECHNICAL SHEET:

**Wine name and harvest year:**  
Sofros «P&M» 2015.

**Designation of Origin:**  
D.O. Toro.

**Technical Manager:**  
Ramiro Carbajo del Río.

**Production:**  
2.500 bottles.

**Viticulture:**  
Made with tinta de toro grape from very gently cared vineyards of 5 hectares, of 88 years of age, head-pruned, located in a village called Morales de Toro in the territorial region of Zamora, at a 705 metres of altitude. 2015, a year of slightly higher temperatures than expected. A winter of extreme minimum values, softer than usual, with a beginning of spring of high and stormy temperatures, accelerating the outbreaks. Following by a beginning of a summer of heat wave and also stormy, to end with moderate temperatures that favored the proper maturation of small sized grapes.

**Soil:**  
Sediments of sandstones, clays and limestones, with boulders on surface. Low content of organic material and an unbalanced on acidit and Ph.

**Vineyard age:**  
88 years.

**Pruning system:**  
Goblet.

**Grape harvest:**  
30th of September, on 15kgs boxes.

**Grape variety:**  
Tinta de Toro.

### PACKAGING:

6 bottles/wood box.

### PRE-FERMENTATION PROCESS:

**Duración:**  
Six days.

**Temperatura:**  
4°C.

### ALCOHOLIC FERMENTATION:

**Duration:**  
12 days with native yeasts.

**Temperature:**  
At 22°C reaching up to 30°C during some hours.

### MALOLACTIC FERMENTATION:

In to new French oak barrels, with inoculation of lactic bacteria.

### MATURING IN CASKS:

**Capacity:**  
225 liters.

**Moment of usage:**  
New barrels, we change them every year.

**Type of oak:**  
French 100%.

**Oak grain size:**  
Very fine.

**Roast:**  
Medium.

**Aging:**  
28 months.

**Switches:**  
Three.

### PHYSICAL-CHEMICAL PROPERTIES:

**Alcoholic strength by volume:**  
15%.

**Total acidity content:**  
5,7 gr/l.

**Residual sugar:**  
<2 g./l.

**pH:**  
3,6.

**Clarification:**  
Without clarifying.

**Filtration:**  
No filtration.