



For centuries, the best area in Toro to grow fruits, vegetables and vineyards has been known as “El Oro”. Its privileged situation, close to the river Duero on the southern part of the town of Toro, was perfect to avoid the early frosts during spring time. The area’s distinctive red soils have a base of clay and are covered by rolling stones making them ideal to grow grapes that mature slowly. In 1999 the San Ildefonso family, pioneers in the area, carried out a selection of parcels around this privileged location to produce their “Pago de Oro” wines. Thanks to a constant and careful terroir selection, the San Ildefonso family are at the forefront of the new modern style of Toro with wines that offer great fruit concentration and structure.

Pago del Oro

Crianza

D.O. Toro



Vinification: Following selection, the grapes are destemmed, crushed and the must undergoes cold maceration at 10° C for four days prior to fermentation, which takes place at a constant 28° C. The total maceration period lasts approximately 20 days.

Ageing: Pago del Oro Crianza is aged for at least nine months in American oak

Tasting notes

Colour: Deep-red cherry colour, bright and limpid.

Nose: Fresh and clean, good combination of black berries and ripe plums flavours enhanced with the toasted notes of the American oak barrels

Palate: Powerful and elegant with silky tannins, fleshy and lingering finish.

Technical Specification

Grape variety	100 % Tinta de Toro
Age of the vines	Minimum of 30 years old
Fermentation temperature	28°C
Fermentation & maceration period	20 days
Barrel composition	American
Barrel age	Less than 4 Years
Barrel aging	9 months
Bottle aging	6 months
Suggested serving temperature	16/18° C

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