



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

### Reserva

### D.O. Toro



**Vinification:** Following a careful selection, the grapes are destemmed, crushed and the must undergoes cold maceration at 7° C during five days prior to fermentation, which takes place at a constant 28° C. The total maceration period lasts approximately 20 days.

**Ageing:** This wine is aged in one use American and French oak during 14 months, followed by another 12 months’

### Tasting notes

**Colour:** Deep dark cherry red colour with deep red rim.

**Nose:** Powerful yet elegant nose, refined and stylish with ripe berry fruit, spicy hints like clove, sandalwood, vanilla, chocolate.

**Palate:** Muscular, elegant yet silky smooth taste that shows dark fruit preserve and chocolate truffle. Concentrated and rich with superb length.

### Technical Specification

Grape variety	100 % Tinta de Toro
Age of the vines	Minimum of 40 years old
Fermentation temperature	Maximum 28° C
Fermentation & maceration period	20 days
Barrel composition	American and French oak
Barrel age	1 year
Barrel aging	14 Months
Bottle aging	Minimum 12 Months
Suggested serving temperature	16/18° C

[www.pagodeloro.com](http://www.pagodeloro.com)

[pagodeloro@pagodeloro.com](mailto:pagodeloro@pagodeloro.com)