



TERMES 2006

Color: Deep bright cherry-red, with light purple tones

Aroma: classy and lively aroma, rich and complex, with abundant fruity notes (black fruits, raspberry, dark sherry), nicely integrated with spice box, cedar, and toasty characters.

Mouth: silky and well structured, layered and juicy, the mouthfeel is ample and elegant. The end of mouth is long and complex, with a velvety finish.

VINEYARDS

Proprietary vineyards situated in Valdefinjas and Toro (Zamora). Average altitude: 700 m. (2,300 ft). Average age: **30 years**

Variety: Tinta de Toro (100%). Autochthonous, perfectly adapted to the climate and soil of the zone.

Type of training: Head-trained in goblet. Vine Spacing: 3 x 3 m. (10 x 10 ft.). Number of Vines per hectare: 1,100 (445 vines per acre).

Production per hectare: 233 gal./acre, (22 Hls./Hct.)

Soil amendments: Organic material.

Harvest: Exclusively manual with rigorous selection of the fruit in optimal health and ripeness conditions at the vineyard and at the winery, by means of a sorting table.

Date of Harvest: First week of October

FERMENTATION

8 days with 2 pump-overs daily. Traditional method, 100% destemmed.

MACERATION

Extended maceration on skins for 25 days in total with light pump-overs.

AGEING

Barrel: In French oak Bordeaux style barrels for 16 months. Racked every 4 months. Age of the barrels: 1-wine barrels.

BOTTLED the 19 of May 2008