#BodegaCampoEliseo
www.campoeliseo.es
@BodegaCampoEliseo
@bodegacampoeliseo

HERMANOS LURTON

TORO

NO ADDED SULPHITE

2021

The 2021-2022 season was very warm, with an average temperature well above the historical average. The winter was not very cold and rainfall was very similar to the average, but after April there was no rainfall until the end of August. The spring was very warm, with temperatures around 30 degrees already at the end of March, then came some very mild frosts that delayed sprouting a little. After that, the heat and lack of rain were the norm until the end of the season. At the end of August, a big storm affected the beginning of the season. Finally, the year closed with a rainfall of 300 mm, well below normal.

TERROIR

Alluvium and colluvium of granitic and volcanic origin.

GRAPE VARIETIES

100% tinta de Toro

AGE OF THE VINES

Between 14 and 18 years.

DENSITY & YIELD

Peleagonzalo 6000 plants/ha and Cuesta Grande Joven 2500 plants /ha.
45 hl/ha.

FIRST VINTAGE

2018

WINEMAKING

The grapes were harvested in 15 kg plastic crates, with grapes from our Peleagonzalo and Cuesta Grande Joven plots, harvested between 15 and 20 September. We carried out a pre-fermentative cold maceration for 4 to 5 days at 6°C, controlling the pumping-over to avoid excessive extraction. Alcoholic fermentation takes place between 24 and 26ºC, with gentle extraction and frequent but short pumping-overs. One part is fermented in egg-shaped tanks and the other part in concrete tanks, where the alcoholic and malolactic fermentations take place. At no point in the process is sulphur dioxide added.

WINEMAKER'S NOTE

It is a wine that perfectly expresses the shades of Toro wines, a cherry red color with violet hues and a medium-high layer. The nose is very intense, an explosion of aromas, red and black route nose, strawberry, blackberry, blueberry, a background of laurel and subtle notes of violet.
Very intense and enveloping on the palate. When opened in the glass, it appears fresh, with hints of lavender and scrubland. The palate is very sweet, warm, with tannins present but very ripe, round, with balanced acidity and a long and harmonious aftertaste.

FOOD-PAIRING

To combine on a daily basis with homemade recipes for quiche, pizza, lasagne, in all simplicity!

AWARDS

2020
92pts James Suckling

2019
91pts James Suckling
90*** Guia Penin

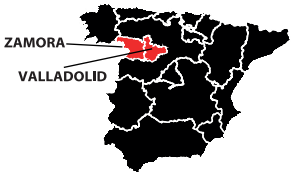
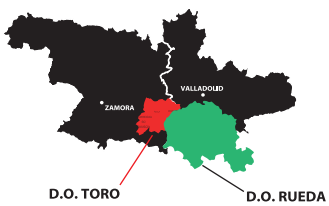
2018
91pts James Suckling
90pts Guia Penin

APPELLATION

D.O. TORO

EUROPE

SPAIN



TORO/RUEDA